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WESTFORD COOK BOOK

1909

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THE WESTFORD COOK BOOK

Tested Recipes Compiled by the Ladies
of the Congregational Church
of Westford, Vermont

November, 1909.

C. K. DRURY
THE ESSEX JUNCTION PRINTER,
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"We may live without poetry, music and art,
We may live without conscience and live without heart,
We may live without friends, we may live without books,
But civilized man cannot live without cooks."

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SOUPS.

POTATO SOUP.

Two small onions, and 4 medium sized potatoes sliced.

Cook in as little salted water as possible. When done mash with potato masher. Have 1 quart of milk heating in another dish; when hot add to the potato, also salt, pepper and a lump of butter. Serve hot with crackers. LIZZIE GROW.

TOMATO SOUP.

1 quart tomatoes cooked,
1 teaspoonful soda,
1 quart milk thickened with 1 tablespoonful flour, butter size of a butternut, pepper and salt.

Sift tomatoes when they are warm, then add soda, and stir the thickened milk into the tomato. LIZZIE GROW.

CHEAT OYSTERS.

1 pint tomatoes, (Canned or fresh.)
1 large teacupful of nice white codfish, picked up fine,
3 pints water,
1 small tablespoonful butter.

When these have boiled 20 minutes, add
1 pint fresh milk, (hot)
½ teaspoonful "Arm and Hammer" soda.

Add milk and soda at the same time and serve immediately.

MARTHA ROGERS.

TOMATO SOUP.

1 quart tomatoes,
½ teaspoonful soda,
½ cupful cracker crumbs,
¼ cupful butter, salt and pepper,
1 quart boiling milk.

Stew the tomatoes, add soda, stir well and strain. Heat again and add cracker, seasoning, butter and boiling milk.

EDITH SMITH.

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QUEEN VICTORIA'S FAVORITE SOUP.

Remove the fat from 1 quart water in which a chicken has been boiled. Season highly with salt, pepper, and celery, and onion if desired and put on to boil. Mash the yolks of 3 hard-boiled eggs fine, mix with ½ cupful bread or cracker crumbs soaked until soft in a little cold milk. Chop the white meat of chicken until fine like meal, and stir it into the egg and bread paste. Add 1 pint hot cream slowly, and then rub all into the hot chicken liquor. Boil 5 minutes, add more salt if needed, and if too thick add more cream or if not thick enough add more crumbs.

TOMATO SOUP.

To 1 quart of tomatoes add 1 pint of boiling water, and 1 level teaspoonful soda. When the tomatoes are soft strain and return to the fire and thicken with a little flour. Let the soup boil up thoroughly, salt to taste and pour in 1 quart of hot milk, 1 pint of cream. Serve hot with oyster crackers. Do not let boil after cream is added but heat thoroughly. MRS. E. E. S.

CREAM OF SALMON SOUP.

Melt 1 tablespoonful of butter in a sauce pan and in it cook thoroughly, but without browning, 1 heaping teaspoonful flour. Then add 1 quart of boiled sweet milk, and then 1 heaping tablespoonful cooked salmon that has been put through a sieve, together with 1 teaspoonful salt and 1 saltspoonful paprika; a little onion may be added if desired. MABEL BAILEY.

CREAM OF ONION SOUP.

Slice 2 large onions and fry until lightly browned in 3 tablespoonfuls butter; then add ¼ cupful of "Kingsford's" cornstarch, 1 tablespoonful flour, 1 teaspoonful salt, and ¼ teaspoonful white pepper. Stir until slightly browned, but do not allow to burn. Pour in gradually 2 cupfuls boiling water and cook until smooth. Keep hot. Scald 1 quart of milk, pour it gradually over 1 cupful of smoothly mashed potatoes. Combine the mixtures; simmer and stir for a few minutes. Add 1 cupful of croutons, cover and let stand a moment before serving.

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CHICKEN SOUP.

One quart chicken stock, ½ onion boiled in stock, ½ teaspoonful salt and pepper, 2 tablespoonfuls butter, 2 tablespoonfuls flour. Just before serving add 1 cup sweet cream.

EDNA BEACH.

SUCCOTASH SOUP.

Add the contents of 1 can of succotash to 2 cupfuls of hot water and simmer this until soft enough to be pressed through a sieve. Cook 1 tablespoonful of flour with 1 of butter, and add 2 cupfuls of milk. When boiling blend with the succotash pulp. A seasoning of salt, pepper and onion should be put into the succotash at the beginning. MABEL BAILEY.

MOCK BISQUE.

Put 1 quart tomatoes on to stew and 3 pints milk in a separate kettle to boil. To the milk add 1 tablespoonful flour mixed smooth in cold milk and let it boil ten minutes. To the tomatoes add 1 scant teaspoonful soda and pass through a strainer. Add 1 teaspoonful butter, and salt and pepper to taste. Pour into a hot tureen onto the thickened milk and serve at once. One-half this recipe makes soup for four. FLORENCE FLAGG.

TOMATO SOUP.

One quart of tomatoes stewed and strained. Add 2 teaspoonfuls of sugar (or more if desired) and salt to taste. Make a butter gravy by rubbing 1 tablespoonful of flour with a piece of butter, and ⅔ of a cup of water. Add this to the boiling tomatoes. Have ready 1 pint of hot milk in a double boiler, and just before serving add ½ teaspoonful of soda to tomatoes; then pour the tomatoes into the hot milk, stirring constantly.

MRS. MARY RICE.

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POTATO SOUP.

Three potatoes, 1 quart of milk, 1 onion, 2 stalks celery, 1 teaspoonful salt, ¼ teaspoonful pepper, 2 tablespoonfuls butter, 1 tablespoonful flour. Cook potatoes in salted water with onion. When soft mash potatoes and rub through a fine sieve. Scald milk with celery. Remove celery and add butter and flour creamed together. Then add prepared potatoes to milk, season with salt and pepper. Let come to a boil and serve at once.

EDITH MACOMBER.

CORN SOUP.

1 can corn,
1 pint milk,
2 tablespoonfuls butter,
1 teaspoonful salt,
1 pint boiling water,
1 slice onion,
2 tablespoonfuls flour,
Few grains pepper.

Chop the corn, add water and simmer 20 minutes; rub through sieve. Scald milk with onion; remove onion and add milk to corn. Bind with the butter and flour cooked together. Add salt and pepper.

GRACE A. ALLEN.

SOUP.

Boil a beef soup bone in as much water as needed; add 2 ripe tomatoes, pared and sliced, 1 tablespoonful rice, 1 tablespoonful onion (if liked), salt and pepper to taste. Break up ½ cup of macaroni, and add. Let boil until all are soft.

LIBBIE E. H. GALE.

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MEATS, FISH, OYSTERS AND EGGS.

CHICKEN PIE.

Two quarts of flour, 6 rounding teaspoonfuls baking powder and a little salt sifted together. Rub in thoroughly 1 teacupful of butter and lard. Add enough sweet milk to make a soft dough (one quart or nearly). Take about ⅓ of the dough for the sides of the pan, roll the remainder, spread on a little butter, dredge on flour, fold and roll again. (Repeat if you choose.)

Boil 2 large chickens or 3 small ones until tender, remove; thicken the gravy a little, adding sufficient salt for the pie. After cooling a little, pour into the pan, add butter and pepper, also sprinkle on a little flour. Wet the edge of the crust in the pan, spread on the top crust (with a hole in the center for steam to escape), press the edges firmly together; bake one and one-half hours. Put into a quick oven. Place a teacup bottom side up in center of pan to hold up the crust.

LOUISA S. KIMBALL.

BEEF SPANISH.

2 cupfuls finely chopped beef,
2 tablespoonfuls flour,
1 cupful stock,
2 tablespoonfuls butter,
1 small onion,
1 cupful tomatoes,
Salt and pepper to taste.

Melt and brown the butter, add the onion, and cook until delicately browned. Add the flour and brown, stirring all the time, then add the meat. Add the stock and tomatoes and cook until thoroughly heated. Season and serve on a hot dish garnished with parsley.

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CREAMED CHICKEN.

2 tablespoonfuls of butter, 2 tablespoonfuls of flour,
1 cupful milk, 1 cupful cream,
2 cupfuls chopped, cooked chicken, Yolk of one egg,
1 tablespoonful chopped parsley, Salt and pepper to taste.

Melt the butter, add the flour and stir until smooth. Add the milk and cream; stir until it begins to thicken, turn into a double boiler and add the chicken. When thoroughly heated add the yolk of the egg and parsley. Mix, season to taste, and serve on toast or in a potato border.

PRESSED BEEF FLANK.

Wipe, remove the superfluous fat and roll a flank of beef. Put in a kettle, cover with boiling water, and add 1 tablespoonful salt; ½ teaspoonful peppercorns, a bit of bay leaf, and a bone or two which may be at hand. Cook slowly until meat is in shreds; there should be but little liquor in the kettle when the meat is done. Arrange meat in a deep pan, pour over liquor, cover, and press with a heavy weight. Serve cold, sliced thin.

GERMAN STEAK.

Put 2 pounds of the round of beef twice through a meat-chopper; add to it just a suspicion of pepper, not more than a saltspoonful, and a teaspoonful clear onion juice. Mix and make into a steak 1 inch thick, the size of a porterhouse steak. Place this in the bottom of a baking pan and cook on the top of the stove. Turn it carefully with a cake paddle. It will require from 5 to 8 minutes to cook it to the center. Dish on a hot platter, dust with salt and pepper and send at once to the table. This may be served with a brown, a tomato or a mushroom sauce.

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BRAISED BEEF'S HEART.

Wash well in cold water one beef's heart, being careful to remove the clot from the tip. With a sharp knife cut out the muscular tubes from the top. Fill the heart with vinegar and stand it aside over night. Next morning put 2 cupfuls of bread crumbs into a bowl; add a tablespoonful chopped parsley and a teaspoonful of salt, ¼ teaspoonful pepper, 2 tablespoonfuls finely chopped celery or ¼ teaspoonful celery seed. Pour over 2 tablespoonfuls melted butter; mix. Rinse the heart, wipe dry, and put in the stuffing. With a single stitch fasten together the top and stand top down in a small saucepan. Add a bay leaf, a slice of onion, and partly cover with boiling water, cover the saucepan and allow the heart to simmer an hour. Then place the heart in a baking-pan and baste with melted butter. Strain into the pan the water in which the heart was cooked and bake an hour. When done place in the center of a platter and serve with a brown sauce, using the liquor in which the heart was cooked.

BEEF STEW.

1 pound lean beef,
3 large onions sliced,
1 slice fat salt pork,
1 quart sliced potatoes.
Hot water, salt and pepper.

IOLIA SHELDEN.

BEEF LOAF.

3 pounds of beef chopped fine,
1 tablespoonful of salt,
4 eggs,
2 teaspoonfuls of pepper,
2 cupfuls rolled cracker crumbs.

Mix well and form into a loaf. Put bits of butter on top and bake one and one half hours in moderate oven. Serve cold.

MRS. F. T. PHELPS.

BEEF LOAF.

2 pounds beef chopped fine,
1 cupful water,
1 tablespoonful butter,
5 crackers rolled,
2 eggs,
1½ teaspoonfuls salt,
½ teaspoonful pepper

Mix thoroughly, and bake one hour in loaf tin. MRS. H. T. FAY.

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BEEFSTEAK LOAF.

2 pounds hamburg steak,
1 cupful bread crumbs,
1 teaspoonful each of salt, sage, and pepper,
small piece fat pork chopped fine,
1 egg beaten light,
1 cupful milk.

Mould into a loaf and bake one and one-half hours. Baste a few times. Will serve eight persons. H. B. SMITH.

HAM OMELET.

Cut in dice cooked or raw ham, fry in butter. When cooked turn as many beaten eggs as needed over the ham, and cook as plain omelet. Bacon may be used in place of ham.

MRS. ROY PHELPS.

PICKLE FOR CORNED BEEF.

100 pounds beef,
6 pounds brown sugar,
12 pounds fine salt,
3 ounces saltpetre,
2 ounces soda.

Mix salt, sugar, saltpetre and soda together. Put in a layer of the mixture then a layer of the beef and so on pounding it down. No water is needed. MRS. C. COBB.

SEASONING SAUSAGE MEAT.

After cutting in strips, weigh the meat and to each pound of meat add 1 teaspoonful of salt, ½ teaspoonful each of pepper and sage. Mix it thoroughly over the strips before putting into the cutter. MRS. E. G. ROBINSON.

BAKED FISH.

Make a stuffing from a cup of bread crumbs, a tiny bit of onion, a little salt and pepper and a tablespoonful of melted butter. Fill fish with this and sew sides together. Score one side of fish with gashes about an inch apart and put a strip of salt pork into each one. Lay fish in dripping pan on slices of salt pork and dust with salt, pepper, and flour. Turn a little hot water into dripping pan and baste fish every ten minutes. Bake fifteen minutes for each pound. When done place fish on platter, cover with sauce Hollandaise and garnish with parsley.

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Sauce Hollandaise for Baked Fish

Mix 1 tablespoonful butter and 1 tablespoonful flour in a saucepan and add gradually 1 cupful boiling water. Stir until boiling point is reached then add the yolks of 2 eggs. Into another saucepan put a slice of onion and a small piece of a bay leaf. Add 4 tablespoonfuls vinegar and cook until vinegar is reduced one half. Turn this into sauce, stir for a minute, strain, and add salt to taste. Jennie E. Allen.

FISH BALLS.

1 cupful salt codfish,
1 egg,
2 heaping cupfuls potatoes,
½ tablespoonful butter.
Salt and pepper to taste.

Wash fish in cold water and pick in very small pieces. Wash, pare, and soak patotoes, cutting in pieces of uniform size before measuring. Cook fish and potatoes in boiling water to cover until potatoes are soft. Drain through strainer, return to kettle in which they were cooked, mash thoroughly, add butter, egg well beaten, and pepper. Beat with a fork two minutes. Add salt if necessary. Take up by spoonfuls, put in frying basket, and fry 1 minute in deep fat taking 6 balls at each frying; drain on brown paper. Reheat the fat after each frying.

FISH CHOWDER.

3 pounds fish (perch or pike),
1 quart sliced potatoes,
1 pound onions,
1 can of corn,
1 pound salt pork (or more if you like),
2 quarts milk.

Put the pork through the meat chopper, also the onions. Put pork into a kettle. Let it fry a nice brown, add the onions and a little water and stir so it will not burn. Bone the fish and cut into small pieces. Add fish, corn and potatoes to the pork and onions with a little water. Stir often, and when all is done add the milk and pepper and salt to taste. Ada L. Rice.

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STEAMED SALMON.

1 cupful cold salmon, picked in pieces,
½ cupful bread crumbs,
½ teaspoonful salt,
Dash of pepper,
½ cupful sweet milk,
1 tablespoonful butter,
½ teaspoonful mustard,
1 beaten egg.

Mix well and steam one hour in a pudding mould.

MABEL BAILEY.

SCALLOPED OYSTERS.

1 pint oysters,
2 tablespoonfuls milk or cream,
1 cupful cracker crumbs,
4 tablespoonfuls oyster liquor,
½ cupful stale bread crumbs,
½ cupful melted butter,
Salt and pepper.

Mix bread and cracker crumbs and stir in butter. Put a thin layer in bottom of a buttered, shallow baking-dish, cover with oysters, and sprinkle with salt and pepper; add ½ each of oyster liquor and cream. Repeat and cover top with remaining crumbs. Bake thirty minutes in hot oven.

SCALLOPED OYSTERS.

One quart of oysters, butter a deep pudding dish, cover the bottom with cracker crumbs, season with salt, pepper and bits of butter; then a layer of oysters, seasoned, a layer of cracker, then oysters until the oysters are used, having cracker crumbs on top. Pour over this a cupful of cream or milk and the oyster liquor, cover and bake ½ hour; then uncover and bake another ½ hour.

FRIED OYSTERS.

Clean, and dry between towels good-sized oysters. Season with salt and pepper, dip in flour, egg, and cracker or stale bread crumbs, and fry in deep fat. Drain on brown paper.

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CREAMED SHRIMP.

2 tablespoonfuls butter and
1 tablespoonful flour melted together
and rubbed smooth, then add
1 pint milk and
1 beaten egg.

Cook until thick, season with salt and cayenne. Drop into the cream sauce the meat from two cans of shrimps. Cook three minutes and serve on toasted crackers. Canned peas without the juice are an addition to this. ELIZA C. ALLEN.

BREAKFAST EGGS.

Put 6 eggs in a kettle that will hold 2 quarts. Fill with boiling water, cover closely and set on stove shelf to cook. Seven minutes for very soft, 10 for medium, 12 to 15 for very firm Crumple a napkin in a hot dish and serve eggs arranged in its folds
MRS. LOIS LEACH.

STUFFED EGGS.

Boil 6 eggs hard, cut open and remove the yolks; mash them fine; add 2 tablespoonfuls melted butter, 3 tablespoonfuls sweet cream, a little salt, 1 teaspoonful sugar, and a little pepper. Fill the whites of eggs with this mixture; place on platter garnished with lettuce or parsley.

DRESSING FOR THE SAME.

Three tablespoonfuls sweet cream, 2 tablespoonfuls melted butter, 1 teaspoonful sugar, 1 teaspoonful of made mustard, a little salt and pepper. Place in dish of hot water and cook until the thickness of cream; when cold, stir in gently 3 tablespoonfuls vinegar. Pour this over the eggs just before serving for tea.

BAKED EGGS.

Put a tablespoonful of butter into an agate basin and melt the butter, break in 6 or 8 eggs, sprinkle with salt and pepper, and pour over four tablespoonfuls of cream; bake in a moderate oven.

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PLAIN OMELET.

Four eggs, beat the whites and yolks separately until very light, then mix and add 2 tablespoonfuls of milk and a teaspoonful of salt. Have the frying pan very hot, put in 1 tablespoonful of butter and when melted pour in the beaten egg. Shake vigorously on the hotest part of the stove until the egg begins to thicken, let stand a few minutes to brown, then fold over and serve immediately on a hot dish. Chopped ham, chicken, or beef may be sprinkled on before folding and makes a nice change.

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BREAD, BISCUIT, ROLLS, ETC.

QUICK GRAHAM BREAD.

1 cupful white flour,
5 teaspoonfuls baking powder,
2 cupfuls graham flour,
1 teaspoonful salt, these sifted together
½ cupful Karo Corn Syrup mixed with 2 cupfuls milk; add them to dry ingredients.

The batter should be stiff and well beaten. Pour into a pan which has been well greased and floured. Bake in moderate oven 40 minutes, covered during first half of time. This is wholesome and easy to make.

RUSK.

½ cake yeast dissolved in ½ cupful luke warm water,
1 cupful sugar,
½ cupful butter,
1½ cupfuls milk, a little salt.
1 grated nutmeg.

Stir in flour to make thin batter, let stand over night. Stir stiff with flour in the morning. Let rise again and bake in moderate oven. Wet over top with cream and sugar. G. A. G.

EASY GRAHAM BREAD.

2 cupfuls graham flour mixed with one cupful wheat flour. One-half teaspoonful "Arm and Hammer" soda dissolved in ½ cupful molasses, ½ yeast cake in 2 cupfuls milk.

Stir well, put into a bread pan and keep in a warm place until the mixture rises to the top of the tin. Bake at once in a moderate oven. This quantity makes one loaf. GRACE A. ALLEN.

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GERMAN BREAD.

½ cupful milk,
¼ cupful sugar,
2 cupfuls flour,
¼ cupful butter,
¼ cake of yeast dissolved in
¼ cupful water,
1 egg, salt.

Mix thoroughly at night and put in bread tin or patty pans. Sprinkle top with sugar, raisins and a little nutmeg. In the morning bake for breakfast.

MRS. NOYES.

MAPLE ROLLS.

In moulding bread before the loaves are made, take one quart and mix in 1 cupful maple sugar, 1 teaspoonful butter, ¼ teaspoonful "Arm and Hammer" soda. Let it rise, mould again, shape into rolls. Bake, serve with butter.

MRS. GEORGE GROW.

TWIN MOUNTAIN MUFFINS.

¼ cupful butter,
1 egg,
2 cupfuls flour,
¼ cupful sugar,
¾ cupful milk,
1½ teaspoonfuls "Arm and Hammer" soda,
3 teaspoonfuls cream of tartar.

Cream the butter; add sugar and egg well beaten; sift soda and cream of tartar with flour and add to the first mixture, alternating with milk. Bake in buttered gem pans 25 minutes.

WINNIE MUNSON.

NEWPORTS.

2 eggs,
1 tablespoonful sugar,
1 teaspoonful "Arm and Hammer" soda,
1 tablespoonful melted butter,
1 pint sweet milk,
2 teaspoonfuls cream of tartar

Flour to make a dough. Bake in gem irons. These are better than warm biscuit.

MRS. GEORGE ALLEN.

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POPOVERS.

One egg, beaten until light; then add 1 cupful of new milk. One teacupful of flour put into a separate dish with ¼ teaspoonful of salt. Turn about ½ the egg and milk into the flour and beat until smooth, then add the remainder, stirring well together. Pour at once into hot, well-greased gem irons and bake in an oven heated as for bread, for at least ½ hour. LOULA MACOMBER,
FLORENCE FLAGG.

HYDE PARK BROWN BREAD.

One and one half cupfuls stale bread, 2 cupfuls cold water. Let stand over night. In the morning add ¾ cupful molasses, 1½ cupfuls each rye, corn meal, and graham, mixed with 3 teaspoonfuls "Arm and Hammer" soda, 1½ teaspoonfuls salt. Add 1½ teaspoonfuls cold water. White flour or part graham and meal can be substituted for rye, and toast; cake crumbs, etc., for bread crumbs. AMY.

GRAHAM BREAD.

2 cupfuls graham flour,
½ cupful white sugar or
2 cupfuls sour milk,
1 cupful wheat flour,
⅔ cupful syrup,
2 teaspoonfuls "Arm and Hammer" soda,
1 teaspoonful salt.

Bake two hours in a slow oven. EDITH MACOMBER.

BROWN BREAD.

1½ cupfuls meal,
⅔ teaspoonful soda, (Arm and Hammer),
½ teaspoonful salt,
⅔ cupful flour,
½ cupful molasses,
1½ cupfuls sweet milk.

Steam 1½ hours. MRS. F. GOODRICH.

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BROWN BREAD.

2 cupfuls meal,
½ cupful molasses,
2 cupfuls sour milk,
1 teaspoonful soda (Arm and Hammer),
1 cupful flour,
½ cupful sugar,
½ cupful water,
A little salt.

MRS. L. L. IRISH.

SQUASH ROLLS.

One cupful boiled and sifted squash. Add 1 beaten egg, 2 tablespoonfuls sugar, 2 cupfuls sour milk, in which dissolve 1 teaspoonful "Arm and Hammer" soda, ½ teaspoonful salt, and flour to make a stiff batter. Bake in a quick oven.

E. E. STUART.

OATMEAL BREAD.

2 cupfuls oatmeal,
1 teaspoonful salt,
2 level tablespoonfuls lard,
½ cupful sugar,
2 tablespoonfuls molasses.

Pour over these 1 quart boiling water, let stand till lukewarm, then add ½ cake yeast or ½ cupful home-made yeast; stir in enough bread flour for a stiff batter. Let rise till light, then add more flour, make into loaves. Let rise and bake as wheat bread. Better to sponge it in the morning as it gets too light over night.

EVA ROBINSON.

SALLY LUNN GEMS.

1 egg,
2 tablespoonfuls sugar,
2 cupfuls flour,
2 tablespoonfuls butter,
1 cupful sweet milk,
1 teaspoonful cream of tartar,
½ teaspoonful "Arm and Hammer" soda.

MRS. F. T. PHELPS.

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PARKER HOUSE ROLLS.

One cupful milk set on stove with 3 tablespoonfuls shortening; when melted, but not too warm, add 2 tablespoonfuls of sugar, salt and 1 cup of yeast. Stir up hard but do not knead. When it rises, cut down, roll out and butter. Let rise again and bake.

MRS. L. L. IRISH.

GRAHAM ROLLS.

One pint of sour milk, 2 tablespoonfuls of maple syrup, 1 heaping teaspoonful of "Arm and Hammer" soda dissolved in sour milk, pinch of salt. Thicken with graham flour and drop with a spoon, half the size desired when baked.

FLORENCE FLAGG.

BROWN BREAD.

1 cupful graham flour,
½ cupful cornmeal,
½ cupful molasses,
1 cupful boiling water,
½ teaspoonful soda. (Arm and Hammer.)
A little salt. Steam 2 hours.

MRS. L. C. GLEASON.

TEA CAKES.

2½ cupfuls flour,
1 teaspoonful cream of tartar,
½ cupful sugar,
1 beaten egg,
½ teaspoonful "Arm and Hammer" soda,
½ teaspoonful salt,
1 cupful milk,
1 tablespoonful butter (melted).

Mix in the order given and bake in gem pans. Add 1 cupful of berries and it makes a good berry cake.

A. J.

GRAHAM ROLLS.

1½ cupfuls sour milk,
½ teaspoonful salt,
1 teaspoonful soda,
½ cupful dark maple syrup or ⅓ cupful white sugar,
2 heaping tablespoonfuls of meal.

Graham flour to thicken. They are much better if not made too thick. Bake in roll pan.

PHILA HALL.

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POPOVERS.

2 eggs beaten very light,
1 cupful flour,
1 cupful sweet milk,

Stir a small amount of the flour and milk into the eggs at a time so as to keep the batter smooth. A pinch of salt. Bake in roll pan or cupcake tin. Put into a hot oven and do not open the door for 15 or 20 minutes. PHILA HALL.

SALLY LUNNS.

1 pint flour,
2 teaspoonfuls sugar,
1 egg,
2 teaspoonfuls baking powder,
butter ½ the size of an egg,
1 cup milk.

This makes a dozen.

GOLDEN CORN CAKE.

¾ cupful corn meal,
¼ cupful sugar,
½ teaspoonful salt,
1 cupful milk,
1 egg,
1¼ cupfuls flour,
4 teaspoonfuls baking powder,
1 tablespoonful melted butter.

Mix and sift dry ingredients. Add milk, egg well beaten and butter. Bake in shallow pan 30 to 40 minutes. G. A. A.

CREAM OF TARTAR BISCUIT.

3 cupfuls bread flour,
1 teaspoonful soda,
1 heaping tablespoonful lard,
2 teaspoonfuls cream of tartar.
1 teaspoonful salt,
1 cupful sweet milk.

Sift soda, cream of tartar, and salt with flour, then rub in lard. Add milk to make soft dough, using a little more milk if necessary. Stir with fork, handle as little as possible, bake in quick oven.

RAG MUFFINS.

Make dough like the above. Roll out, spread with butter, and one cupful maple sugar, sprinkle with cinnamon; roll up as for roll jelly cake, cut off in slices about an inch thick, place in pan, bake in quick oven. CARRIE K. PARTRIDGE.

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SWEET BISCUIT.

1 cupful thick sour cream, 1 cupful maple syrup,
1 teaspoonful "Arm and Hammer" soda.

Salt to taste. Flour to make a rather soft dough. Roll out on a board and cut with biscuit cutter. Bake in moderately hot oven.

EMMA E. RICE.

BROWN BREAD.

2 cupfuls corn meal,
2 cupfuls sour milk,
2 level teaspoonfuls soda, "Arm Hammer" brand,
1 cupful flour,
⅔ cupful molasses,
1 teaspoonful salt.

Steam 3 hours and dry off in the oven.

MARY E. HENRY.

GERMAN COFFEE CAKE.

FOR BREAKFAST.

1 small tablespoonful butter,
¼ cupful sugar,
1 egg,
1½ teaspoonfuls baking powder,
1 small tablespoonful lard,
¾ cupful milk,
1 pint flour,
Salt.

Mix thoroughly, spread rather thin and strew sugar, cinnamon and bits of butter on top. Bake in a hot oven.

H. B. SMITH.

BUCKWHEAT GRIDDLE CAKES.

1 quart lukewarm water (previously boiled), ⅔ cupful yeast. Make thin batter using one part wheat flour and two parts buckwheat. Let rise over night. In the morning add 1 teaspoonful soda (dissolved in a little water), 2 tablespoonfuls molasses. Salt to taste.

IDA.

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BOSTON TEA CAKES.

1 egg, well beaten,
1 tablespoonful melted butter,
1 teaspoonful "Arm and Hammer" soda,
2 tablespoonfuls sugar,
1 cupful milk,
2 teaspoonfuls cream of tartar,
1 teaspoonful salt,
2 heaping cupfuls flour.

Bake in gem pans.

MRS. H. T. FAY.

NEW HAMPSHIRE BREAKFAST CAKE.

1 cupful Indian meal,
½ cupful flour,
½ teaspoonful soda,
1 teaspoonful cream of tartar,
½ teaspoonful (small) salt,
1 tablespoonful sugar,
1 cupful sweet milk,
1 well-beaten egg.

Mix in order given.

PHILA HALL.

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SALADS.

SALAD DRESSING.

4 tablespoonfuls of butter,
1 tablespoonful of sugar,
1 heaping tablespoonful mustard,
½ cupful vinegar,
1 tablespoonful of flour,
1 teaspoonful of salt and dash of cayenne,
1 cupful of sweet milk,
3 eggs.

Cook in a double boiler until it thickens. Can and seal.

MANDANA.

LEMON SALAD DRESSING.

Yolks of 2 eggs well beaten, add scant 2 cupfuls of powdered sugar and beat again, add juice and rind of 1 lemon. When ready to serve add beaten whites of 2 eggs. For use with fruits only.

E. E. STUART.

SALAD DRESSING.

2 egg yolks, (a little water with them)
1 heaping tablespoonful "Kingsford's" cornstarch,
1 heaping tablespoonful prepared mustard,
4 tablespoonfuls sugar,
½ cupful each of vinegar and hot water,
1 teaspoonful each salt and pepper,
½ teaspoonful celery salt, dash of cayenne, butter size of a butternut.

Beat the egg yolks, thicken with cornstarch into which has been mixed salt, pepper, celery salt and cayenne. This should be quite thick. Turn hot water into vinegar, then add egg mixture. Put into double boiler and cook until it thickens. Add butter, sugar and mustard. Let cool and place in a glass jar and when ready to use beat in whipped cream. 1 cup of dressing to ½ cup of cream.

MRS. COBB.

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CHICKEN SALAD.

Boil chicken and when cold pick off the meat (chop white and dark meat separately); add chopped celery and season to taste. Mix with the above dressing. MRS. COBB.

SALAD DRESSING.

2 tablespoonfuls of thick sweet cream,
⅓ cupful of vinegar,
1 tablespoonful of butter,
3 tablespoonfuls of sugar,
2 egg yolks, well beaten,
1 heaping teaspoonful each of salt and mustard.

Add mustard to eggs and beat well; add sugar, salt, and cream. Place over the fire, stirring constantly until it thickens. Add vinegar last. Pour dressing over the salad, and mix well. Especially nice for cabbage salad but can be used on other salads.

VILLA MCNALL.

SALAD DRESSING.

3 eggs,
1 teaspoonful mustard,
½ cupful vinegar,
1 teaspoonful sugar,
1 teaspoonful salt.

Beat all together, cook in double boiler. Just before serving add a little thick cream. A little chopped celery is excellent. This is good. MRS. GEORGE ALLEN.

SALAD DRESSING.

2 eggs,
3 tablespoonfuls sweet cream,
6 tablespoonfuls vinegar,
1 teaspoonful mustard,
½ teaspoonful salt, pinch of pepper, sugar if you like.

Put in vinegar last; cook in a double boiler until it thickens.

AMY.

CABBAGE SALAD.

1 cabbage, chopped,
1 tablespoonful flour,
½ teaspoonful mustard,
½ cupful vinegar,
2 tablespoonfuls sugar,
½ teaspoonful salt,
1 egg,
1 cupful cream. I. E. G.

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POTATO SALAD.

Slice cold boiled potatoes very thin. Place in dish in layers; between the layers put a little finely chopped onion and a few slices of hard-boiled eggs. Garnish top with eggs and pour over dressing. I. S. K.

SALAD DRESSING.

2 eggs,
2 teaspoonfuls dry mustard,
5 teaspoonfuls sugar,
1 cupful vinegar,
1 teaspoonful salt,
2 teaspoonfuls butter,
¾ teaspoonful black pepper.

Mix, and cook in double boiler. When cold add 1 cup of cream, sweet or sour.

I. S. K.

SALAD DRESSING.

5 tablespoonfuls vinegar,
1 teaspoonful flour,
½ teaspoonful salt,
¼ saltspoonful red pepper.
1 heaping tablespoonful sugar,
1 teaspoonful mustard,
2 eggs beaten until light and piece of butter the size of an egg.

Put four tablespoonfuls vinegar into double boiler. Stir flour into one tablespoonful vinegar, add other ingredients. Mix well and cook in double boiler until it thickens, stirring all the time. Raise boiler out of water if it cooks too fast. When it is thickened, beat with egg-beater until light. Thin with cream if necessary. Mrs. G. C. Lewis.

SALAD DRESSING.

3 eggs beaten light,
4 tablespoonfuls butter,
2 level teaspoonfuls mustard,
½ teaspoonful salt,
1 cupful vinegar,
1 tablespoonful sugar,
1 teaspoonful "Kingsford's" cornstarch.

Cook and when cool and ready to serve, add 1 cupful whipped cream. Edna Beach.

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BOILED SALAD DRESSING.
(without oil)

Beat 6 tablespoonfuls of vinegar into the beaten yolks of 6 eggs. Cook in a double boiler until quite stiff. Remove from the fire, add 4 tablespoonfuls of butter, and beat until thoroughly blended. When cold, season to taste with salt, pepper, andmust and thin with cream to the desired consistency. G. A. G.

POTATO SALAD.

Dressing.—Cook together 2 tablespoonfuls butter, 1 tablespoonful flour, 1 cupful milk. Mix in a bowl 1 tablespoonfu l sugar, 1 heaping teaspoonful mustard, a little pepper and salt. Beat 3 eggs and add to these ingredients a little at a time. Add ½ cupful vinegar and stir all into milk mixture. Cut potatoes into dressing while potatoes are hot. Add a little onion if desired. Form into mound and cover with chopped beets. Parsley should be put around edge and on top. Sardines may be used.

IVY NOYES.

STUFFED TOMATO SALAD.

Peel medium-sized tomatoes. Remove thin slice from top of each and take out seeds and some of the pulp. Sprinkle inside with salt, invert and let stand ½ hour. Fill tomatoes with cucumbers cut in small cubes, or with finely cut celery and apple, using equal parts. Arrange on lettuce leaves and cover with any good dressing.

WALDORF SALAD.

Mix equal quantities finely cut apple and celery, and moisten with any good salad dressing. An attractive way to serve this salad is to remove tops of red or green apples, scoop out pulp, leaving just enough adhering skin to keep apples in shape. Refill shells thus made with salad, replace tops, and serve on lettuce leaves. JENNIE E. ALLEN.

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MALAGA SALAD.

Remove skins and seeds from white grapes; add an equal quantity of English walnut meats, blanched and broken in small pieces. Cover with salad dressing. Serve on lettuce leaves and garnish with Maraschino cherries.

SALMON SALAD.

Flake remnants of cold boiled salmon. Mix with French or Cream Dressing. Arrange on lettuce leaves. Garnish with hard boiled eggs.

CARRIE PETTINGILL.

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PUDDINGS AND FROZEN DESSERTS.

CHOCOLATE PUDDING.

1 quart milk,
1 teacupful dry, light bread crumbs,
1 teacupful sugar,
3 eggs,
1 tablespoonful butter,
2 ounces chocolate,
1 teaspoonful "Foss'" vanilla.

Beat yolks of eggs and sugar light, melt the chocolate, heat the milk, add the beaten whites to the eggs and sugar, pour the milk in slowly, add chocolate, butter, vanilla; stir in bread crumbs last thing. Bake in a pan of water in not too hot oven nearly an hour; can tell by trying as with custard pie. MRS. ANNA T. BYINGTON.

SPONGE CAKE LEMON PUDDING.

Juice and grated rind of 1 large or 2 small lemons, 1 scant cup of sugar, 2 eggs, 4 rounding tablespoonfuls of flour, 1 pint of milk. Beat the yolks of eggs with sugar and pinch of salt. Add the flour and lemon and beat again, add the milk, fold in the stiffly beaten whites of the eggs, being careful not to beat the mixture after the whites are added. Pour into a buttered pudding dish and bake nearly an hour. MRS. ANNA T. BYINGTON.

APPLE COTTAGE.

Yolk of 1 egg,
½ cupful milk,
1 teaspoonful baking powder,
½ cupful sugar,
1 tablespoonful butter,
a little salt. 2 Flour to thicken.

Pour this over a layer or two of sliced apples on a pie plate and bake.

SAUCE.

Two tablespoonfuls flour rubbed into butter size of a hen's egg. Pour on boiling water until it is of right thickness. Add sugar to taste. Beat white of egg and stir in. LIZZIE GROW.

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PUDDING.

1 egg,
⅔ cupful sour milk,
1 scant teaspoonful soda, "Arm and Hammer,"
Flour to make a stiff batter.
½ cupful sugar,
⅓ cupful cream, and a little salt,
½ cupful raisins or berries.
Steam 2 hours.

ALICE BROWN.

KARO PUDDING SAUCE.

Thicken ¾ cupful boiling water with 1 tablespoonful "Kingsford's" cornstarch mixed to a paste with a little cold water. Cook slowly 5 minutes. Add ½ cupful "Karo Corn Syrup," 2 tablespoonfuls butter, a little salt, and the strained juice of a lemon. Beat 2 eggs until very light and pour the hot sauce over them, beating constantly until thoroughly blended. Serve in a heated pitcher. Any flavor may be used instead of lemon and a grating of nutmeg added.

MARSHMALLOW CREAM.

Whip 1 cupful cream stiff. Add 1 orange cut fine, 2 bananas cut fine, ½ cupful nut meats, 5 cents worth marshmallows cut up. Serve immediately.

AMY S.

RICE CUSTARD.

1 cupful boiled rice (hot preferred),
1 cupful sugar,
3 cupfuls milk,
1 tablespoonful "Kingsford's" cornstarch,
2 eggs.

Heat milk in double boiler, then add egg yolks and sugar beaten together, and cornstarch wet in a little cold milk. Stir carefully until it thickens, then add rice. Remove from fire and add 1 teaspoonful "Foss' Pure Extract of Vanilla," or nutmeg, if preferred. Raisins are an addition. Turn into buttered pudding dish. Make a meringue with whites of eggs, spread over pudding, and brown in oven.

ELLA M. RUGGLES.

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RICE PUDDING.

½ cupful rice,
½ cupful sugar,
1½ pints milk,
pinch of salt,
1 tablespoonful lemon rind chopped fine.

Put washed rice, sugar, salt, and milk in a quart pudding dish. Bake in a moderate oven 2 hours, stirring frequently first 1½ hours; then permit it to finish cooking without further stirring. Eat cold with cream.

ORANGE PUDDING.

3 oranges,
3 yolks of eggs,
1 quart milk,
2 cupfuls sugar,
2 tablespoonfuls "Kingford's" cornstarch.

Let this custard boil and when cool pour over the sliced oranges. Frost with the whites of eggs. MRS. GEORGE GROW.

GRAHAM PUDDING.

2 cupfuls graham flour,
1 cupful sour milk,
1 egg,
1 teaspoonful butter,
1 teaspoonful cinnamon,
1 cupful molasses,
1 cupful raisins,
1 teaspoonful "Arm and Hammer" soda,
1 teaspoonful salt,
½ teaspoonful nutmeg.

Steam 3 hours. MABEL BRIGHAM BAILEY.

PRUNE PUDDING.

Wash ½ pound of prunes, add 2 cupfuls cold water, cover and let soak for 2 hours, then bring to boiling point and cook until soft. Remove stones and cut prunes into quarters. Add 1 cupful sugar, 1 inch piece of stick cinnamon, and 1⅓ cupfuls of boiling water. Again bring to boiling point and let simmer 10 minutes. Dilute ⅓ of a cupful of "Kingsford's" cornstarch with ¼ cupful cold water and add to prune mixture letting all boil 5 minutes. Remove cinnamon, turn mixture into mould and chill. Serve with cream. MEDA RICE.

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INDIAN TAPIOCA PUDDING.

2 tablespoonfuls tapioca,
½ cupful sugar,
1 quart milk,
2 tablespoonfuls Indian meal,
½ cupful molasses,
a little butter and salt.

Bake 2½ hours, stirring often. Serve with plain cream.

L. M. O.

PRUNE JELLY OR PUDDING.

1 pint prunes,
½ package "Knox's" gelatine,
½ pint sugar,
1½ pints water,
½ pint water flavored with "Foss'" extract.

Soak gelatine in a gill of water. Put prunes in stew pan with 1 ¼ pints of water, and cook slowly 1 hour, then remove stones. Return prunes to the juice, and let them come to a boil, then take from the stove and pour over gelatine. Stir until dissolved. Strain and add the flavored water and sugar. Stir thoroughly and pour into mould. Serve with whipped cream.

Mrs. Chambers.

STEAMED PUDDING.

1 cup of chopped pork,
2 cupfuls sweet or sour milk,
4 cupfuls flour,
1 cupful chopped raisins.
1 cup sugar,
1 teaspoonful "Arm and Hammer'' soda,

Steam three hours.

Sauce For Steamed Pudding.

1 small cupful sugar,
1 tablespoonful flour,
butter size of an egg,
1 pint hot water, or more if needed.

Let this boil till it thickens. Season with a little salt and nutmeg.

Mrs. E. B. Whipple.

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STEAMED PUDDING.

½ tablespoonful butter,
1 large cupful cake or bread bread crumbs soaked in 1 cupful milk,
1 cupful flour,
Steam 1 hour.

1 egg,
1 teaspoonful cinnamon,
½ teaspoonful cloves,
1 cupful raisins,
1 teaspoonful baking powder.

Cream Sauce For Above.

½ cupful butter,
1 egg,

or

½ cupful butter,
1 egg,

2 cupfuls powdered sugar,

or

2 cupfuls granulated sugar with a little warm water.

Edith Macomber.

TAPIOCA PUDDING.

8 tablespoonfuls tapioca soaked in milk or water until soft,
1 quart of milk.
Bake ¾ of an hour

2 tablespoonfuls butter,
1 cupful sugar, a little salt,

Mrs. L. C. Gleason.

MOONSHINE.

Beat whites of 6 eggs, add 6 tablespoonfuls powdered sugar, beat for 30 minutes, then beat in 1 cupful jelly. In serving, put whipped cream in saucer and on this place the moonshine.

Alice Brown.

PEACH PUDDING.

½ cupful sugar,
3 tablespoonfuls butter,
1 egg,
1 cupful milk,
1 ¼ cupfuls flour with 3 teaspoonfuls baking powder stirred in.

Fill baking dish with sliced peaches, sugar to taste, and bake nearly 1 hour. Serve with cream and sugar. Mrs. L. A. Bates.

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FRUIT TAPIOCA.

Arrange any kind of fruit preferred in a salad bowl. Sprinkle with sugar and let stand until the tapioca is done.

One cupful pearl tapioca soaked over night in 1½ cupfuls cold water. In the morning add 3 cupfuls boiling water and cook until transparent in double boiler, then pour over the fruit. Serve with whipped cream. MRS. LULU GROW.

COFFEE TAPIOCA CREAM.

One pint hot coffee, 3 level tablespoonfuls minute tapioca. Cook until clear. Beat 2 egg yolks with ½ cupful sugar and ¼ teaspoonful salt. Stir into tapioca. When thick fold in the stiffly beaten whites of eggs. Serve very cold.

MRS. AMY STONE.

RICE SNOWBALLS.

Boil 2 cupfuls rice in 2 quarts of water and 1 pint of milk for 2 hours. Mould in small cups and serve with boiled custard or fruit sauce. MRS. ROY O. PHELPS.

OATMEAL PUDDING.

To 1 pint cold oatmeal add ½ cupful sugar, yolks of 2 eggs, 1 tablespoonful butter, ½ cupful raisins, 1 teaspoonful "Foss' " Pure Extract of Vanilla." Beat whites of eggs stiff and add just before setting in the oven. Bake ½ hour or more and serve hot with cream. L. M. O.

INDIAN PUDDING.

1 cupful Indian meal,	½ cupful raisins,
1 quart milk,	½ teaspoonful cinnamon,
1 cupful molasses,	½ teaspoonful salt,
1 egg,	½ teaspoonful ginger.

Place milk in double boiler and when it is scalding hot add meal and cook until there are no lumps. Cook 20 minutes and turn into pudding dish, then add other ingredients, except egg. Stir well and when cool add beaten egg. Bake 1 hour in a rather slow oven. Serve with whipped cream.

MABEL BRIGHAM BAILEY.

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SUET PUDDING.

1 cupful suet chopped fine,
½ cupful molasses,
1 teaspoonful "Arm and Hammer" soda,
Steam 3 or 4 hours.

½ cupful sugar,
1 cupful sweet milk,
1 cupful raisins, a little salt,
3 ½ cupfuls flour.

Sauce For Suet Pudding.

Beat the whites of 2 eggs to a stiff froth, then beat the yolks and whites together, and fill the bowl with part milk and part cream. Sweeten to taste. Mrs. George Grow.

APPLE AND RICE.

Pare and quarter 3 large sour apples, and place in a buttered pudding dish. Wash 3 tablespoonfuls rice, to which add 1 cupful sugar and then pour over all 1 quart milk. Bake slowly 3 hours. Sugar may be omitted and syrup used for sauce.

Ella M. Ruggles.

GRAHAM PUDDING.

2 cupfuls graham flour,
1 cupful sweet milk,

1 cupful molasses,
1 teaspoonful "Arm and Hammer" soda.

Steam 2 ½ hours.

Sauce For Above.

1 egg,
½ cupful butter.

1 cupful sugar,

Beat all together and steam in hot water. If too thick add hot water. Serve hot. Mrs. L. A. Bates.

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PRUNE PUDDING.

½ pound prunes, ½ pound sugar,
whites of 3 eggs.

Stew prunes until soft, remove the stones, press through sieve and add to the well-beaten whites and sugar. Bake slowly 30 minutes. Serve with cream. ALICE BROWN.

BANANA PUDDING.

1 pint milk, yolks of 2 eggs,
½ cupful sugar, 1 large tablespoonful "Kingsford's" cornstarch or
2 tablespoonfuls of flour.

Beat the eggs, sugar and cornstarch together and add to milk when near boiling. Flavor with "Foss' Pure Extract of Vanilla." Slice bananas and put alternately with the sauce. Frost with the whites of 2 eggs and brown slightly. Serve cold.

MAUD PARTRIDGE.

RICE PUDDING.

⅔ cupful rice, Steam 1½ hours, then add:
1 cupful raisins, 3 eggs,
3 pints milk, ½ cupful sugar,
Stir in thoroughly. MRS. A. P. WILCOX.

RICE PUDDING.

2 quarts milk, 1 cupful each, rice, sugar, and raisins,
1 teaspoonful salt.

Wash the rice and add to the cold milk with sugar, salt, raisins, or flavoring, if preferred in place of raisins. Bake till rice is soft, stirring 2 or 3 times, and the milk of a creamy consistency. This will take about 2 hours. Be careful not to bake until it wheys. LUNA O.

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RICE PUDDING.

½ cupful rice,
3 cupfuls milk,
1 cupful water,
2 eggs,
1 cupful sugar.

Cook rice in water until water is absorbed. Add 2 cupfuls milk and cook until rice is tender. Pour into buttered pudding dish. Add sugar, rest of milk, and raisins. Sprinkle cinnamon or nutmeg on top. Set in dish of hot water and bake until custard is set.

MRS. ALIDA HOBART.

COFFEE SPANISH CREAM.

1½ cupfuls hot coffee,
1 tablespoonful granulated gelatine,
Pinch of salt,
½ cupful milk,
⅔ cupful sugar,
2 yolks of eggs.

Cook in a double boiler like a soft custard. Remove from fire and when a little cool add beaten whites of eggs, and ½ teaspoonful "Foss'" vanilla. Serve with whipped cream.

MABEL BAILEY.

STEAMED CHOCOLATE PUDDING.

2 eggs,
1 cupful milk,
2 cupfuls flour,
1 heaping teaspoonful baking powder,
1 cupful sugar,
1 tablespoonful butter,
2 squares melted chocolate,
pinch of salt.

Flavor with "Foss'" vanilla, and steam 1 hour. Serve with whipped cream.

SADIE PERRY.

CREAM SAUCE FOR GRAHAM PUDDING.

½ cupful butter,
4 tablespoonfuls cream or
1 cupful sugar,
½ cupful milk,
1 teaspoonful "Foss'" vanilla.

Set dish into another and cook till hot.

MABEL BAILEY.

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CAFFE MOUSSE.

1 pint whipped cream,
1 cupful powdered sugar,
½ cupful strong coffee,
6 whites of eggs,
2 teaspoonfuls gelatine.

Pack in ice and salt and let stand 4 or 5 hours. This is a delicious dessert for a hot summer day.

MRS. CHAMBERS.

SNOWBALL CUSTARD.

Beat the whites of 3 eggs to a stiff froth; add ¼ cupful sugar and boil in 3 cupfuls milk, dipping them into the boiling milk in tablespoonfuls. As they rise, turn them and when done put into glass dish. Beat the yolks of the eggs with ½ cupful sugar, ½ teaspoonful salt, and 1 heaping tablespoonful flour. Pour this into the milk and stir until it thickens. Remove from the fire and flavor to taste with "Foss'" extract. Turn this custard around the white balls and serve ice cold.

MRS. LULU F. GROW.

COTTAGE PUDDING—FINE.

1 level tablespoonful butter,
1 egg,
¾ cupful flour,
4 level tablespoonfuls sugar,
¼ cupful milk,
1 level teaspoonful baking powder.

Bake in pint pudding pan or 4 custard cups. Serve with pudding sauce.

CHOCOLATE CREAM OF WHEAT.

Two cups "Cream of Wheat" porridge, sweeten to taste, add a little "Foss'" vanilla, 1 level tablespoonful cocoa or 1 teaspoonful chocolate. Moisten with hot water, and stir into porridge evenly. Turn into small moulds. Serve with whipped cream.

MRS. STONE.

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ORANGE CHARLOTTE.

Add 4 level tablespoonfuls "Kingsford's" cornstarch, moistened with 4 tablespoonfuls water, to 1 large cupful boiling water, 1 cupful sugar, the juice and grated rind of 1 orange. Stir until it thickens, then pour, immediately, over the whites of 3 eggs, beaten to a stiff froth, and beat well. Turn into moulds to cool. Serve with boiled custard.

BOILED CUSTARD.

Heat 1 pint milk, add the beaten yolks of 3 eggs, and 3 tablespoonfuls sugar. Remove from fire as soon as it begins to thicken.

MRS. H. T. FAY.

BROWN PUDDING.

1 egg well beaten, then add 1 cup of molasses and butter the size of an egg, melted. 1 teaspoonful "Arm and Hammer" soda dissolved in 1 cupful of boiling water.

2 cupfuls of sifted flour, 1 teaspoonful of salt,
Cinnamon and cloves.

Steam two hours. Serve with whipped cream or a pudding sauce.

MRS. MARY RICE.

SOFT CUSTARD.

Yolks 2 eggs, 2 tablespoonsfuls sugar,
Salt, 1 cupful milk,

Scald milk in double boiler. Beat yolks, add salt and sugar and pour on gradually the scalded milk. Pour back into double boiler and stir constantly until the foam has disappeared and it coats the spoon. Cool and add 1 teaspoonful "Foss'" vanilla extract.

EVA M. MACOMBER.

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FRUIT WHIP.

Any fresh or canned fruit, or jellies, may be used. The apple is especially good, and so is currant jelly.

1 cupful fruit pulp,
1 teaspoonful "Foss' Lemon Extract."
Whites 2 eggs,
4 tablespoonfuls powdered sugar. (to taste.)

Prepare fruit by scraping, grating or rubbing through a strainer. Beat whites on platter until stiff. Add pulp, sugar and extract, and beat until very stiff. Heap in center of serving dish and pour soft custard around it. EVA M. MACOMBER.

RAISIN AND TAPIOCA CREAM.

Mix together

¼ cupful tapioca,
¼ teaspoonful salt,
½ cupful sugar,
½ cupful seeded raisins,

and a dozen almonds, blanched and cut in quarters lengthwise.

Cook in a pint of boiling water, stirring occasionally until the tapioca becomes transparent. Flavor with "Foss' " vanilla and serve hot with cream and sugar, or remove from the fire and fold into the mixture the stiffly beaten whites of 2 eggs. Pour into a mould moistened with cold water and serve cold.

SPANISH CREAM.

Put 3 cupfuls milk heating. Take 1 heaping tablespoonful gelatine that has been soaked ½ hour in ½ cupful milk, yolks of 2 eggs, beaten with ½ cupful sugar, stir into milk when it begins to thicken. Whites of 2 eggs to be added to mixture after it has cooked a few minutes. Whites of eggs must be beaten and thoroughly mixed with the cooked ingredients. Flavor with "Foss' " vanilla and pour into a mould which has been moistened with milk. Let it stand until next day and serve with whipped cream.

ESTELLE ORTON.

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MAPLE TAPIOCA.

4 tablespoonfuls tapioca, 3 tablespoonfuls Indian meal, 1 quart scalded milk. Stir and cook until tapioca is clear. Add 1½ cupful maple syrup, 2 tablespoonfuls butter, ½ teaspoonful salt. Pour 1 cupful thin cream over tapioca and set into oven without stirring. Bake an hour. Serve with grated maple sugar.

MRS. B. A. STONE.

RHUBARB TAPIOCA.

To 1 pint of rather finely cut rhubarb add 1½ dozen cooked prunes, ¼ cupful prune juice, ½ cupful sugar. Boil 5 minutes, add ½ cupful minute tapioca soaked a few minutes in ¾ cupful cold water. Cook over hot water until transparent. Serve hot or cold with sugar and cream.

AMY STONE.

BAKED TAPIOCA PUDDING.

3 tablespoonfuls tapioca, 1 quart milk. Soak 2 or 3 hours. Add 1 well-beaten egg, ½ cupful flour moistened with a little milk, a little salt, small cupful of sugar, raisins if desired, a small piece of butter, and 1 teaspoonful "Foss' Pure Extract of Vanilla." Bake about an hour, stirring two or three times. To be eaten warm.

LUNA M. OSGOOD.

TAPIOCA PUDDING.

½ cupful tapioca,
1 cupful sugar,
1 teaspoonful butter,
3 eggs,
4½ cupfuls milk,
Pinch of salt.

Cover the tapioca with cold water and let it soak 3 or 4 hours. Pour on milk and bring to a boil, stirring occasionally. Then add sugar and eggs well beaten, reserving the whites of 2 for frosting. After pudding is baked spread on frosting and brown in oven.

ELLA M. RUGGLES.

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STRAWBERRY PUDDING.

Scald 1 pint milk. Add ½ cupful sugar, 2 level tablespoonfuls "Kingsford's" cornstarch dissolved in milk. Cook one minute, remove from fire, add the beaten whites of 2 eggs. Turn into moulds to cool. Just before serving add canned strawberries and whipped cream. CLARA FAY.

STEAMED PUDDING.

½ cupful sweet milk,
scant ½ cupful butter,
½ teaspoonful cloves and cinnamon,
½ cupful molasses,
½ teaspoonful of soda,
1½ cupfuls flour,
1½ cupfuls fruit.

Pour into a well-greased two-quart basin, cover well, and steam three hours in close-covered steamer. MRS. KIDDER.

WINTER SHERBET.

Mix 3 cupfuls "Karo Corn Syrup" with 3 quarts water, 1 can of grated pineapple, 1 can sliced peaches, and grated rind of 2 and strained juice of 6 lemons. Freeze as usual and leave in can for an hour or two to ripen. Dip the edges of sherbet glasses into unbeaten whites of eggs and then into granulated sugar. This will make a frosty rim which enhances the beauty of the delicate ice.

FRUIT SALAD.

Dissolve 1 package Strawberry or Raspberry JELL-O in 1 pint boiling water. Slice two oranges or two bananas, or any fruit desired, and when the JELL-O is half set, stir fruit into same and set away to harden.

THE POPULAR JELL-O

Dissolve 1 package JELL-O, any flavor, in a pint of boiling water. When firm it will be ready to eat. It can be served with whipped cream, if desired, or any good pudding sauce, but is delicious with nothing added.

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NEAPOLITAN OR LAYER JELL-O.

Dissolve the contents of 1 package Lemon JELL-O in 1 pint boiling water. Pour a little more than half of it into a square quart dish or mould and set away to harden. Let the other half stand in a cool place till it just begins to set, then beat it until it is light and pour in mould when the JELL-O already in it is cold and hard. Next take a package of Strawberry JELL-O and prepare and divide in exactly the same way. When half is too cool to melt JELL-O already in the mould pour it in, beating the rest same as Lemon and adding it when the JELL-O in mould is hard.

PHILADELPHIA ICE-CREAM.

Two quarts cream (if thick add 1 pint milk), 2 cupfuls sugar, 2 tablespoonfuls vanilla. This is the simplest, and to many the most delicious, form of ice-cream. Scald the cream; melt the sugar in it, and flavor when cool. Freeze.

HOT CHOCOLATE SAUCE FOR VANILLA ICE-CREAM.

Melt ¼ cake unsweetened chocolate with ¾ cupful sugar and ½ cupful boiling water. Cook until the consistency of molasses and serve hot.

MAPLE SYRUP ICE-CREAM.

To 1 cupful maple syrup add the yolks of 4 eggs. Stir and cook in granite dish until it boils. Strain and cool. Beat 1 pint cream and add, then beat stiff the whites of 4 eggs. Beat maple syrup until light and mix all together and freeze. This is delicious.

MRS. G. C. LEWIS.

CAFE PARAFAIT.

One pint cream, 1 cupful sugar,
½ cupful clear, strong coffee.
Mix, chill and whip. Pack the mould in ice and salt, and let it stand 2 hours without stirring.

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ORANGE SHERBET.

1 tablespoonful gelatine,
½ cupful boiling water,
1 cupful cold water,
½ cupful cold water,
1 cupful sugar,
6 oranges or 1 pint juice.

Soak gelatine in cold water 10 minutes, add boiling water, and when dissolved add sugar, another cupful cold water and the orange juice. Strain when sugar is dissolved and freeze.

LEMON SHERBET.

1 tablespoonful gelatine,
1 pint sugar,
1 quart water,
juice of 6 lemons.

The boiling water used in dissolving the gelatine should be a part of the quart of water.

PINEAPPLE SHERBET.

1 can grated or 1 pint fresh fruit
1 pint water,
1 pint sugar,
1 tablespoonful gelatine.

In using fresh pineapple be careful to remove all the eyes.

RASPBERRY OR STRAWBERRY SHERBET.

1 pint berry juice,
1 pint water,
1 tablespoonful gelatine,
1 pint sugar,
juice of 2 lemons,

Or 1 pint preserved fruit, 1 cupful sugar, 1 quart water, 2 lemons, 1 tablespoonful gelatine. When using preserved fruit soak in part of the water and strain out the seeds.

MILK SHERBET.

4 cupfuls milk,
1 ½ cupfuls sugar,
juice of 3 lemons.

Mix juice and sugar, stirring constantly while slowly adding milk; if added too rapidly, mixture will have a curdled appearance, which is unsightly, but will not affect quality of sherbet. Freeze and serve.

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ICE CREAM.

2 quarts milk,
4 eggs,
1 pint cream.
2 cupfuls sugar,
2 tablespoonfuls "Kingsford's" cornstarch,

When milk is boiling hot add eggs, sugar, and cornstarch beaten together and cook 10 minutes. When cold add 1 pint cream, flavor with "Foss' Pure Extract" and freeze.

MRS. F. L. HOLMES.

CHERRY ICE CREAM.

Make a plain rich white cream and flavor with cherry juice which must be very rich and sweet. Freeze, serve in glasses, and over each put a tablespoonful of finely chopped cherries.

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PIES.

CREAM COCOANUT PIE.

Take ½ cupful sugar, yolks of 2 eggs, 1 level spoonful of flour, ½ teaspoonful salt, and beat well. Add ½ cupful shredded cocoanut, 1 cupful sweet cream, and enough milk to fill crust. Bake in one crust, then make a meringue of the whites of eggs and return to the oven to brown. MRS. GERTRUDE MCLANE.

SOUR CREAM PIE.

1 cupful sour cream,
1 cupful raisins,
1 teaspoonful "Foss'" vanilla,
½ teaspoonful cloves,
3 tablespoonfuls vinegar,
1 cupful sugar,
1 egg,
1 teaspoonful each of cinnamon and allspice,
salt.

Mix all together and bake with two crusts.

H. B. SMITH.

MOCK MINCE PIE.

1 cupful rolled crackers,
1 cupful molasses,
1 cupful vinegar,
1 teaspoonful each of cinnamon, nutmeg, and salt,
1 cupful sugar,
1 cupful water,
3 tablespoonfuls butter,
1 cupful chopped raisins,

Mix in the order given and bake in two crusts.

JESSIE SMITH.

PUMPKIN PIE.

For each pie—

1 well-beaten egg,
2 large tablespoonfuls pumpkin,
Spice to taste.
½ cupful sugar,
½ pint rich milk, part cream,

MRS. F. L. HOLMES.

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BANANA CREAM PIE.

1 pint milk,
½ cupful sugar,
2 tablespoonfuls flour.
2 eggs, (yolks),
½ teaspoonful salt,

Beat the yolks of eggs, sugar, salt and flour, and stir into milk when it is boiling hot. Cook in a double boiler until the raw taste of flour is gone, then add 1 tablespoonful "Foss' " extract vanilla and three sliced bananas. Turn into a cooked crust and frost with the whites of 2 eggs. Sprinkle a little sugar over the top and brown. Serve cold. MRS. DANA GROW.

VINEGAR PIE.

1 cupful sugar,
3 tablespoonfuls vinegar,
1 cupful water,
butter the size of a walnut.

Put in a stew kettle or spider. When boiling mix 1 tablespoonful flour with nearly ½ a cupful water, stir in and cook until done. Turn into an earthen dish and let cool. Fill the pie crust after flavoring filling with "Foss' " lemon extract, put on top crust and bake. ESTELLE ORTON.

LEMON PIE.

One cupful sugar, 2 tablespoonfuls "Kingsford's" cornstarch, yolks of 2 eggs and 1 whole egg. A pinch of salt and a small piece of butter. Juice and grated rind of 1 lemon. Mix all together and pour over 1½ cupfuls boiling water and cook in double boiler until thick. When cool pour into baked crust. Beat the whites of 2 eggs, add 2 tablespoonfuls sugar. Cover the pie and set in oven to brown. EMMA E. RICE.

LEMON PIE.

3 eggs, whites and yolks beaten separately,
1 cupful cold water,
1 grated lemon,
1 cupful sugar,
3 dessertspoonfuls flour.

Reserve whites of 2 eggs for frosting. Cook other ingredients in double boiler until thick. SUSAN G. ALLEN.

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LEMON PIE.

Put 1 cupful sugar and butter the size of an egg in bowl. Stir 1 tablespoonful "Kingsford's" cornstarch into just enough cold water to make it smooth, then stir into 1 cupful boiling water. As soon as it begins to boil pour it on the butter and sugar, stir in the juice and grated rind of 1 lemon, and when a little cooler, stir in the beaten yolks of 2 eggs. Pour this into the crust, which should stand ready. Bake as you would custard until thick but not until it wheys. Use whites of eggs for frosting.

MEDA RICE.

BUTTER-SCOTCH PIE.

Part I. Mix well together yolk of 1 egg, 1 tablespoonful flour and 1 cupful milk.

Part II. Melt a piece of butter the size of a walnut. Into this turn 1 cupful of brown sugar and 4 tablespoonfuls milk. Cook 5 minutes. Add first part and cook slowly until thick. Pour into baked crust. Use white of egg for top, browning the meringue.

MAUD PARTRIDGE.

COCOANUT PIE.

Put 1 coffee-cupful milk in double boiler. When hot add ½ cupful sugar, 2 tablespoonfuls cocoanut, yolk of egg, small pinch of salt, butter size of a walnut, 2 large tablespoonfuls flour, and "Foss' Pure Extract of Vanilla" to taste, all mixed together with a little cold milk. Cook until thick, stirring all the time. Turn into baked crust and use white of egg for frosting. Brown in oven.

EDITH MACOMBER.

RAISIN PIE.

Heat 1 coffee-cupful milk in double boiler. Then add

1 large tablespoonful flour,	¾ cupful sugar,
½ teaspoonful salt,	yolks of 2 eggs,
1 tablespoonful butter,	and 1 cupful raisins.

When thickened add 1 teaspoonful "Foss' Pure Extract of Vanilla." Use whites of eggs for a meringue.

MABEL BAILEY.

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CREAM PIE.

Make a crust as for custard pie. Whites of 2 eggs, 1 tablespoonful flour, ½ cupful sugar, a little "Foss' Pure Extract of Vanilla," sweet cream enough to fill pie. Cocoanut may be added if desired. Fill crust and bake. MRS. BIGELOW.

BUTTER PIE.

⅔ cupful sugar,
pinch of salt,
1 egg.
1 tablespoonful "Kingsford's" cornstarch,
and butter the size of the yolk of an egg,

Cream all together, and add 1 cupful milk. Bake as custard pie. MRS. EMERY.

GREEN TOMATO MINCE PIE.

Four quarts chopped green tomatoes; drain off juice, cover with water and cook ½ hour. Drain again and add
2 pounds brown sugar, scant,
1 pound seeded raisins; chop half of them,
1 cupful suet,
1 tablespoonful salt,
½ cupful boiled cider or vinegar. Cook until thick. When cool add 1 teaspoonful each cassia and cloves, also 1 tablespoonful nutmeg. MRS. C. C. FIELD.

SQUASH PIE.

4 heaping tablespoonfuls squash,
1 egg,
4 heaping tablespoonfuls sugar,
½ cracker,

Beat squash, sugar, and egg together, add cracker rolled fine. Flavor with "Foss' Pure Extract of Lemon," rose or nutmeg.
LIBBIE GALE.

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SOUR CREAM PIE.

1 cupful raisins, seeded and chopped,
1 cupful sugar,
1 teaspoonful all kinds of spice,
1 cupful sour cream,
1 tablespoonful butter,
2 eggs, whites for frosting.

MRS. L. L. IRISH,
MRS. S. B. HOWARD.

MOCK MINCE PIE.

1½ cupful crackers,
2 cupfuls sugar,
½ cupful butter,
1 teaspoonful each cloves and cinnamon,
½ cupful boiled cider or
1 cupful vinegar,
raisins.

MRS. A. P. WILCOX.

CRACKER PIE.

3 crackers broken fine,
1 cupful sugar,
1 cupful hot water,
1 teaspoonful tartaric acid,
1 teaspoonful "Foss'" lemon extract.

Bake with two crusts.

MANDANA PRIOR.

SOUR CREAM PIE.

½ cupful sour cream,
1 cupful sugar,
1 egg,
½ cupful milk,
1 cupful raisins,
1 heaping tablespoonful flour.

Salt, cinnamon, and spice to suit taste. Bake with either one or two crusts.

NELLIE O. HOAG.

SOUR CREAM PIE.

1 cupful sour cream,
1 cupful chopped raisins,
2 teaspoonfuls cloves,
1 heaping teaspoonful flour,
1 cupful brown sugar,
1 teaspoonful each cinnamon and allspice,
yolks of 2 eggs.

Bake with one crust.

MRS. LENNIE GROW.

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PIE-PLANT PIE.

2 small cupfuls pie-plant, 1 large cupful sugar,
1 large tablespoonful flour.
A pinch of salt and a small piece of butter. Stir all together.
MRS. F. T. PHELPS.

RAISIN PIE.

1 cupful chopped raisins, 1 cupful cold water,
1 cupful sugar, 1 tablespoonful "Kingsford's" cornstarch,
1 tablespoonful butter and a little salt. MAUD PARTRIDGE.

FILLING FOR RAISIN PIE.

Boil 1½ cupfuls seeded raisins 1 hour slowly in a little water; then add 1½ cupfuls sugar in which has been stirred 1½ heaping tablespoonfuls of dry flour and juice of 1½ lemons. Remove from fire and bake with 2 crusts. IVY H. NOYES.

RAISIN PIE.

1 cupful sugar, 1 cupful sweet cream,
1 cupful seeded raisins,
Yolk of 1 egg and juice of 1 lemon. Chop raisins fine. Bake with one crust. Beat the white of the egg stiff, add 1 tablespoonful sugar, when pie is done, cover with meringue and set in oven until golden brown. MRS. F. L. HOLMES.

MINCE PIES.

1 quart chopped meat (cooked), 3 quarts chopped apples,
1 pint chopped suet, 1 quart chopped raisins,
1 quart sugar, 1 quart molasses or dark maple syrup,
½ cupful cinnamon, 6 grated nutmegs,
¼ cupful cloves,
½ cupful salt,
Mix thoroughly with the hands, then add 3 quarts good cider or vinegar and let it stand over night. Cook slowly for 2 hours. Put in stone jars, this will keep 3 months. Put into fruit cans, it will keep indefinitely. PHILA HALL.

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MINCE MEAT.

5 pounds chopped apple,
4 pounds sugar,
¾ pound butter,
1 quart boiled cider,
1 tablespoonful ginger,
2 tablespoonfuls salt,
2 ½ pounds chopped meat (and its liquor),
½ pint coffee,
3 tablespoonfuls cassia,
1 tablespoonful cloves,
4 nutmegs
2 pounds chopped raisins.

Mix all together, add apple last and cook slowly on top of stove 1 ½ hours. MRS. H. T. FAY.

MOCK CHERRY PIE.

1 cupful cranberries,
1 cupful sugar,
1 cupful hot water,
½ cupful seeded raisins,
2 tablespoonfuls flour,

Stir flour and sugar together and cook with berries and raisins. Add 1 teaspoonful "Foss' " vanilla extract when cold. Bake with 2 crusts. MRS. L. L. IRISH.

MINCE MEAT.

5 pounds chopped apple,
6 pounds wet maple sugar,
½ pint coffee,
3 tablespoonfuls cinnamon,
1 tablespoonful each, ginger, cloves, and salt,
2 ½ pounds chopped meat,
¾ pound butter,
1 pint boiled cider (more if thin),
5 nutmegs,
2 pounds raisins.

Add apple last. Cook slowly 1 ½ hours.

MRS. AGNES RICE.

MOCK CHERRY PIE.

½ cupful chopped raisins,
1 cupful water,
½ cupful cranberries,

Cook all together, then add 1 cupful sugar, a pinch of salt, and 2 crackers rolled fine. Bake in two crusts. SADIE PERRY.

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SNOW PIE.

Two tablespoonfuls "Kingsford's" cornstarch dissolved in a little cold water. Take 1 pint boiling water and 1 cupful white sugar and thicken on the stove with the cornstarch. Let it cool a little and put in the white of 1 egg beaten stiff. Flavor with "Foss' " lemon extract Bake crust first, then pour in filling and frost. MRS. GEORGE GROW.

CURRANT PIE.

1 cupful ripe currants,
1 tablespoonful flour,
1 cupful sugar,
1 egg.
Bake with 1 crust.

MRS. GEORGE GROW.

ORANGE PIE.

3 cupful sugar,
2 tablespoonfuls flour,
3 eggs, (save whites of 2 for frosting)
1 orange if large and juicy or 2 small ones.
Add milk to fill the crust and bake, then frost and brown.

ADA L. RICE.

CHOCOLATE PIE.

Bake a crust as for any soft pie, then fill with this mixture. Put into a double boiler, 1 cupful milk, pinch of salt, 1½ squares of grated chocolate. When hot, stir in 2 tablespoonfuls of flour, moistened in cold milk. Cook, stirring constantly, until smooth and thickened, then cook ten minutes longer. Mix the yolks of 2 eggs with 5 tablespoonfuls sugar, and pour the hot mixture over, stirring well. Return to double boiler, cook 2 minutes, stirring constantly. Cool, flavor with cinnamon and "Foss' " vanilla. Put into crust and bake ten minutes. After cooling, cover with a meringue of the whites of the eggs beaten stiff, with 2 tablespoonfuls sugar. Brown slightly. SADIE PERRY.

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CHOCOLATE PIE.

Yolks of 2 eggs,
¾ cupful sugar,
2 cupfuls milk,
2 tablespoonfuls flour,
2 tablespoonfuls chocolate.
Whites of eggs for frosting.

MRS. L. L. IRISH.

RHUBARB AND RAISIN PIE.

1½ cupfuls rhubarb,
1 cupful sugar,
¾ cupful raisins, chopped together,
2 tablespoonfuls flour.
Bake with two crusts.

CARRIE.

SHORTCAKE.

½ cupful sour cream,
1 teaspoonful "Arm and Hammer" soda.
½ cupful sour milk,
1 teaspoonful salt,
Bake in a hot oven and serve with whatever fruit desired.

MRS. F. A. GROW.

BANANA SHORTCAKE.

One and one-half quarts flour with 1 teaspoonful "Arm and Hammer" soda and 2 teaspoonfuls cream of tartar sifted together. Then mix in ¼ pound butter and wet with sweet milk. Bake in a large tin.

Eight large bananas sliced thin. Cover with 1 cupful sugar and let stand 15 minutes. Cut cake open and butter well, then spread on the bananas. Pour sweetened cream over each piece as it is served.

MRS. WILLIAM A. MCLANE.

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CAKE.

SOUR MILK CAKE.

1 egg,
½ cupful molasses,
½ cupful sour milk,
2 cupfuls flour,
Spices. Bake slowly.
½ cupful butter,
1 cupful sugar,
1 teaspoonful "Arm and Hammer" soda,

MRS GEORGE GROW.

STELLA'S SPONGE CAKE.

2 eggs beaten separately,
2 tablespoonfuls cold water,
1 teaspoonful cream of tartar,
1 cupful flour.
1 cupful sugar,
½ teaspoonful "Arm and Hammer" soda,

Add whites of eggs just before the flour. MYRA WHIPPLE.

APPLE SAUCE CAKE.

Cream together 1 cupful sugar and ½ cupful shortening; add 1 saltspoonful salt, ½ teaspoonful cloves, 1 teaspoonful cinnamon, a little nutmeg, and 1 cupful raisins. Dissolve 1 teaspoonful "Arm and Hammer" soda in a bit of warm water, then stir into it 1 cupful sour apple sauce, letting it foam over the ingredients in the bowl. Beat thoroughly and add 1 ¾ cupfuls flour. Bake in a loaf 45 minutes. MRS. GEORGE GROW.

CHEAP CAKE.

⅔ cupful sugar, 2 cupfuls sifted flour,
2 level teaspoonfuls cream of tartar.

Sift flour and cream of tartar together, then add 1 teaspoonful "Arm and Hammer" soda dissolved in 1 cupful milk, a piece of butter size of a walnut, yolk of one egg. Flavor to taste with "Foss'" extract. Bake in two layers. Fill with any filling wished, or 1 cupful sugar boiled until a ball will form in water and add to the white of an egg beaten stiff, with a pinch of salt and 1 tablespoonful of sugar, then add 1 cupful chopped raisins and flavor with "Foss'" almond and vanilla extract.

MRS. JAMES SHELDON.

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CREAM CAKE.

2 eggs,
2 tablespoonfuls cold water,
½ cupful sugar,
¾ cupful flour,
½ teaspoonful "Foss'" lemon extract,
1 teaspoonful baking powder.

Bake in 2 round shallow tins. Fill with 1 cupful thick cream, whipped stiff, sweetened, and flavored to taste with "Foss'" extract.

MRS. SHELDON.

ANGEL CAKE.

Whites of 11 eggs,
1½ cupfuls sugar sifted once,
One cupful flour sifted with 1 teaspoonful cream of tartar 4 times,
1 teaspoonful "Foss'" vanilla.

Bake in an ungreased pan forty minutes.

MRS. NELLIE EMERY.

SMALL ANGEL CAKE.

Whites of 4 eggs beaten stiff,
½ cupful powdered sugar,
⅓ cupful flour,
¼ teaspoonful cream of tartar

Sift flour and sugar together 4 or 5 times, and fold lightly into beaten whites. Bake in a moderate oven 20 minutes.

MABEL BRIGHAM BAILEY.

COLD WATER CAKE.

2 eggs beaten separately,
½ cupful butter,
2 cupfuls flour,
1 teaspoonful "Arm and Hammer" soda,
1½ cupfuls brown sugar,
½ cupful cold water,
1 cupful chopped raisins,
1 teaspoonful cinnamon,
½ teaspoonful cloves and a little nutmeg.

Whites of eggs beaten stiff and added last thing.

ADA L. RICE.

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SPICE CAKE.

1 cupful sour cream,
1 egg,
1 teaspoonful, each, of ginger, cloves, and cinnamon,
1 teaspoonful soda ("Arm and Hammer"),
1 cupful molasses,
1 cupful brown sugar,
1½ cupfuls of raisins,
2 cupfuls flour.

MRS. J. KIDDER.

EGGLESS SPICE CAKE.

1 cupful sugar,
1 cupful sour milk (thick),
1 teaspoonful each, cinnamon and cloves,
2 cupfuls flour.
Bake slowly in oblong tin.
½ cupful butter or thick cream,
1 teaspoonful "Arm and Hammer" soda,
½ cupful raisins (cut up),

L. M. O.

WHITE CAKE WITH RAISINS.

1 cupful sugar,
½ cupful butter creamed,
2 cupfuls flour,
1 cupful raisins cut up,
2 well-beaten eggs,
¾ cupful milk,
1½ teaspoonfuls baking powder,
Salt and add a little "Foss' Pure Extract of Vanilla."

MRS. L. L. GOODRICH.

HICKORY NUT CAKE.

1 cupful sugar and
½ cupful butter creamed,
1 cupful raisins,
2 eggs, well-beaten,
1 cupful walnut or hickory nuts cut in small pieces,
2 cupfuls flour and 1 heaping teaspoonful baking powder sifted together.

Add this alternately with ½ cupful milk to the first mixture. Flavor with 1 teaspoonful each of "Foss' " vanilla and almond extract. Bake in a moderate oven about 45 minutes.

MRS. LULU F. GROW.

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POVERTY CAKE.

One cupful dried apple soaked over night, chopped fine and simmered 2 or 3 hours in 1 cupful molasses.

1 egg beaten with ½ cupful brown sugar and ½ cupful butter,
½ cupful sour milk,
2 teaspoonfuls cinnamon,
½ teaspoonful nutmeg,
1 teaspoonful cloves,
1 teaspoonful "Arm and Hammer" soda,
2½ cupfuls flour.

MRS. G. O. FARNSWORTH.

RAISIN CAKE.

Scant cupful butter, 2 cupfuls sugar, 3 eggs, 1 cupful sour milk ½ teaspoonful "Arm and Hammer" soda sifted into 3 cupfuls flour. Add nutmeg to taste and 1 large cupful stoned raisins.

CARAMEL CAKE.

1½ cupfuls sugar,
½ cupful milk,
1 teaspoonful baking powder,
⅔ cupful butter,
3 eggs,
2 heaping cupfuls flour,

Beat butter, sugar and yolks of eggs. Boil and add the following custard to cake mixture:

8 tablespoonfuls grated chocolate,
5 tablespoonfuls sugar,
½ cupful milk.

Add the ½ cupful milk, then the flour and last the whites of eggs beaten. Flavor with "Foss' " vanilla. MRS. AGNES RICE.

CREAM PIE OR CUSTARD CAKE.

3 eggs beaten separately,
3 tablespoonfuls water,
1 teaspoonful baking powder,
1 cupful sugar,
1½ cupfuls flour,
a pinch of salt.

Bake in layers.

FILLING.

1 egg,
2 tablespoonfuls "Kingsford's" cornstarch,
½ cupful sugar,
1¾ cupfuls milk,

Heat the milk and add egg, sugar and cornstarch. Flavor when cold with "Foss' " extract of vanilla. BELLE LONGE.

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SCRIPTURE CAKE.

4 cupfuls of I Kings 4:22,
1 cupful of Judges 5:25, (last clause)
2 cupfuls of Jeremiah 6:20, (sugar)
2 cupfuls of I Samuel 30: 12, (raisins)
2 cupfuls of Nahum 3:12,
1 tablespoonful of Numbers 17:8,
1 tablespoonful of I Samuel 14:25,
Season to taste of II Chron. 9:9,
6 of Jeremiah 17:11,
A pinch of Leviticus 2:13,
½ cupful of Genesis 24:20,
2 teaspoonfuls of Amos 4:5, (baking powder)

Follow Solomon's advice for making good boys, Prov. 23:14, and you will have a good cake. ALICE E. BROWN.

NUT CAKE.

3 eggs,
½ cupful butter,
2 ½ cupfuls flour,
1 ½ cupfuls sugar
½ cupful milk
1 teaspoonful cream of tartar
½ teaspoonful "Arm and Hammer" soda,
1 cupful walnut meats or any kind of nuts

FLORENCE FLAGG.

SPONGE CAKE.

3 eggs,
½ cupful cold water,
2 cupfuls sifted flour,
½ teaspoonful "Arm and Hammer" soda.
1 ½ cupfuls sugar,
2 teaspoonfuls baking powder, or 1 teaspoonful cream of tartar,

Directions for making:

Beat the eggs until very light, add sugar and beat again until well mixed. Sift 1 cupful flour into the mixture and beat again. Add the water and beat quickly. Lastly add the last cupful of flour into which the baking powder has been sifted. Flavor with "Foss'" extract of vanilla or lemon. BELLE LONGE.

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SPONGE CAKE.

Two eggs, 1 cupful sugar beaten with eggs 5 minutes. 1½ cupfuls flour into which 1 teaspoonful cream of tartar has been sifted. Add ½ cupful boiling water and put into the oven immediately.

MARY E. HENRY.

COCOA SPONGE CAKE

3 eggs,
½ cupful cold water,
¼ cupful cocoa,
1 teaspoonful cassia or cinnamon,
1 teaspoonful cream of tartar.
1½ cupfuls sugar,
1¾ cupfuls flour,
1 teaspoonful "Foss'" vanilla,
1 teaspoonful "Arm and Hammer" soda,

Beat yolks of eggs, add water, vanilla and sugar. Beat thoroughly, then add the flour, soda, cassia, cocoa and cream of tartar. Now fold in the stiffly beaten whites of eggs. Bake in a rather quick oven 30 minutes.

MRS. LULU F. GROW.

FRUIT CAKE.

3 eggs,
1 cupful molasses,
½ cupful sour milk,
3½ cupfuls flour,
all kinds spices and fruit.
2 cupfuls brown sugar,
1 cupful butter,
½ teaspoonful "Arm and Hammer" soda,

BELLE LONGE.

SPONGE CAKE.

2 cupfuls sugar,
4 eggs,
1 teaspoonful "Foss'" lemon extract,
2 cupfuls flour,
2 teaspoonfuls baking powder,
¾ cupful boiling water added last.

MRS. NELLIE EMERY.

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MOLASSES SPONGE CAKE.

1 egg,
2 cupfuls flour,
butter the size of an egg,
1 cupful molasses,
1 cupful of boiling water with 1 teaspoonful "Arm and Hammer" soda dissolved in it. Put this in last. 1 teaspoonful of any kind of spice.

MRS. OSCAR TUTHILL.

ROLL JELLY CAKE.

2 eggs,
1 cupful flour,
½ teaspoonful "Arm and Hammer" soda.
1 cupful sugar,
1 teaspoonful cream of tartar,
2 tablespoonfuls milk,
Flavor with "Foss'" extract.
Spread with jelly while warm and roll.

MRS. L. L. IRISH.

MOLASSES CAKE.

One cupful very dark molasses, 1 heaping tablespoonful of lard or butter, 1 teaspoonful of "Arm and Hammer" soda, dissolved in ½ cupful of boiling water. Add a pinch of salt, 2 cupfuls flour (only level full). Season with ginger, spice or lemon juice.

G. A. G.

CHOCOLATE CAKE.

One-half cupful butter creamed, 1 cupful sugar, ½ cupful milk, 1 ⅓ cupfuls flour through which has been sifted 2 teaspoonfuls baking powder, 2 eggs beaten with the yolk of a third and stir into mixture. Melt 2 squares of chocolate and add. Bake in a moderate oven. Use whites of eggs for boiled frosting.

G. A. A.

FRUIT CAKE.

½ cupful butter,
2 cupfuls flour,
1 teaspoonful "Arm and Hammer" soda,
½ teaspoonful cloves,
1 cupful raisins.
1 cupful sugar,
1 cupful sour milk,
1 teaspoonful cinnamon, and allspice,
1 egg.

MRS. H. G. MCNALL.

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PORK CAKE.

2 cupfuls sugar,
1 cupful sour milk,
1 pound raisins,
1 nutmeg,
1 tablespoonful cinnamon,
4 cupfuls flour.
1 cupful molasses,
1 pound pork, minced fine,
4 eggs,
1 teaspoonful "Arm and Hammer'' soda,

MRS. FRANK PERRY.

LAYER CAKE.

2 eggs,
3 tablespoonfuls butter,
1⅔ cupfuls flour,
1 teaspoonful "Arm and Hammer'' soda.
1 cupful sugar,
⅔ cupful sweet milk,
2 teaspoonfuls cream of tartar

MRS. CHAMBERS.

WHITE CAKE.

1 cupful sugar,
½ cupful sweet milk,
1 teaspoonful cream of tartar,
1½ cupfuls flour.
½ cupful butter,
½ teaspoonful "Arm and Hammer'' soda,

Whites of 3 eggs beaten to a stiff froth added last. Flavor with "Foss''' extract.

GRACE L. PERRY.

BERWICK SPONGE CAKE.

3 eggs beaten 2 minutes,
2 cupfuls flour,
1 teaspoonful cream of tartar,
½ cupful cold water,
1½ cupfuls sugar and beat 5 minutes,
½ teaspoonful "Arm and Hammer'' soda,

Beat 5 minutes, add "Foss'' flavoring and bake quickly.

MRS. CHAMBERS.

COLD WATER CAKE.

1 cupful sugar,
½ cupful butter,
2 cupfuls flour,
Flavor with "Foss''' vanilla or lemon.
2 eggs,
½ cupful cold water,
2 teaspoonfuls baking powder,

IOLA SHELDON.

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FLAKE CAKE.

Yolks of 2 eggs,
½ cupful sour milk,
1½ cupfuls flour,
½ teaspoonful cloves, cinnamon, and nutmeg.
½ cupful sugar,
½ cupful molasses,
1 teaspoonful "Arm and Hammer'' soda,

FROSTING.

1 cupful sugar,
Whites of 2 eggs well beaten.
½ cupful stoned raisins,

MRS. C. COBB.

MOCHA FILLING FOR CAKE.

1 cupful confectioner's sugar,
¼ cupful butter,
2 teaspoonfuls cocoa,
2 tablespoonfuls strong, cold coffee.

Flavor with "Foss'" vanilla. Warm the butter and mix well. Do not cook.

H. B. SMITH.

EAGLE CAKE.

1 cupful brown sugar,
1 cupful sour milk,
¼ teaspoonful cloves,
1 cupful chopped raisins,
2 cupfuls flour.
½ cupful butter,
1 teaspoonful cinnamon,
1 teaspoonful "Arm and Hammer'' soda,

MRS. E. G. ROBINSON.

CHOCOLATE CAKE

½ cupful butter creamed with 1 cupful sugar,
½ cupful sweet milk,
1⅓ cupfuls flour through which has been sifted 2 level teaspoonfuls cream of tartar and 1 of "Arm and Hammer'' soda. Beat 2 eggs and the yolk of the third and add to mixture. Melt 2 squares of chocolate and add. Bake in a moderate oven. When cool cover with a boiled frosting.

LOULA MACOMBER.

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EASY CAKE.

Sift together 1½ cupfuls flour, 1 cupful sugar, ½ teaspoonful soda (Arm and Hammer), 1 teaspoonful cream of tartar. Break into a good-sized teacup 1 egg. Beat well. Add 1 teaspoonful melted butter and beat again. Fill the cup with sweet milk. Add 1 teaspoonful "Foss'" vanilla. Put together and bake in a very slow oven. LUNA GROW.

SOUR CREAM FILLING.

1 cupful sour cream, 1 cupful sugar,
1 cupful raisins, chopped fine. Boil 20 minutes. Stir until cool.
LUNA GROW.

FIG FROSTING.

One pound figs, put through food chopper, 1 cupful sugar, a little water. Cook until it thickens. VILLA MCNALL.

FILLING FOR CAKE.

6 tablespoonfuls water, 1½ cupfuls powdered sugar.
Beat the white of 1 egg to a stiff froth in the boiled sugar. Then add ½ cupful raisins and ½ cupful nuts, chopped fine. Spread between layers. MRS. BIGELOW.

CHOCOLATE CREAM CARAMEL ICING.

For a large cake take 1½ cupfuls sugar, ½ cupful sweet cream. Cook until a little of it dropped in cold water will set and form a ball, then remove from stove and add a piece of butter. Shave about 2 tablespoonfuls of chocolate into it and beat until ready to spread. CHARLOTTE MCLANE.

RAISIN FILLING.

Boil together until it threads 1 cupful each of sugar and chopped raisins and ½ cupful hot water. Then add the beaten white of 1 egg. MRS. E. G. ROBINSON.

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FIG FILLING FOR CAKE.

2 cupfuls figs, chopped,
⅓ cupful boiling water,
1 tablespoonful butter,
½ cupful sugar,
2 tablespoonfuls lemon juice,
4 grains salt.

Cook in double boiler until thick enough to spread. G. A. G.

MOCHA FILLING.

Cream 1½ cupfuls powdered sugar with a small tablespoonful butter, add 5 teaspoonfuls cocoa and 3 tablespoonfuls cold coffee or enough to make icing spread nicely. Flavor with "Foss'" Pure Extract of Vanilla." SADIE PERRY.

COCOA FROSTING.

One cupful thick sweet cream beaten stiff, then add sugar and 2 teaspoonfuls cocoa. VILLA MCNALL.

RASPBERRY FILLING.

Beat the white of 1 egg stiff, add ½ cupful sugar, then ½ cupful fresh raspberries. IOLIA SHELDON.

FROSTING.

1 cupful powdered sugar,
white of 1 egg beaten,
1 tablespoonful cream,
¼ cake chocolate melted and stirred in.

MRS. ROY PHELPS.

SPONGE LAYER CAKE.

3 eggs. Beat the whites, add yolks and beat again.
1 cupful sugar,
1½ cupfuls flour,
3 tablespoonfuls water,
1 teaspoonful baking powder.

FILLING FOR ABOVE.

1 egg,
2 tablespoonfuls cornstarch, "Kingsfords'"
½ cupful sugar,
1¾ cupfuls milk.

Make into a custard and when cool flavor with "Foss'" extract. HARRIET B. SMITH.

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DARK LAYER CAKE.

Yolks of 2 eggs
½ cupful molasses,
1 teaspoonful "Arm and Hammer" soda,
½ teaspoonful cloves,
1½ cupfuls flour,
½ cupful sugar,
½ cupful sour milk,
1 teaspoonful cinnamon,
small piece of butter (may be omitted),
1 cupful raisins.

JESSIE SMITH. FLORENCE SMITH.

JELLY ROLL.

2 eggs,
1 cupful flour,
½ teaspoonful "Arm and Hammer" soda,
1 cupful sugar,
1 teaspoonful cream of tartar,
4 tablespoonfuls hot water added last.

MRS. WHIPPLE.

LAYER FRUIT CAKE.

Yolks of 2 eggs,
½ cupful molasses,
1½ cupfuls flour,
1 teaspoonful cinnamon,
½ cupful sugar,
½ cupful raisins,
scant ½ teaspoonful cloves,
1 teaspoonful "Arm and Hammer" soda in ½ cupful sour milk.

Bake in two tins.

F. E. S.

PLAIN CAKE.

1 egg,
1 cupful sugar,
1 teaspoonful cream of tartar,
1½ cupfuls of flour.
butter size of an egg,
½ cupful sweet milk,
½ teaspoonful "Arm and Hammer" soda.

Flavor with "Foss'" lemon extract. Beat well.

MRS. EDWIN WHIPPLE.

JELLY ROLLS.

Two eggs,
½ cupful flour,
½ cupful sugar,
½ teaspoonful cream of tartar
¼ teaspoonful "Arm and Hammer" soda dissolved in a tablespoonful of milk.

Jelly the bottom of cake and roll at once.

I. E. G.

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CHOCOLATE CAKE.

2 eggs,
1 square chocolate,
1 cupful sweet milk,
1½ cupfuls flour,
3 tablespoonfuls butter,
1 teaspoonful "Arm and Hammer" soda,
1 cupful sugar,
½ teaspoonful "Foss'" vanilla.

Mix the ingredients as follows: Cook 2 yolks of eggs, ½ cupful sweet milk, 1 square chocolate until it thickens. Then add another ½ cupful milk with a level teaspoonful "Arm and Hammer" soda dissolved in it. One cupful sugar, 3 tablespoonfuls melted butter, add "Foss'" vanilla and 1½ cupfuls of flour. Stir well and bake in a moderate oven. Use whites of eggs for boiled frosting.

SADIE PERRY.

VARIETY CAKE.

3 eggs,
⅓ cupful butter,
1 cupful sweet milk,
2 cupfuls white sugar,
3 cupfuls flour (scant),
1 teaspoonful cream of tartar,
½ teaspoonful "Arm and Hammer" soda.

Take ½ this mixture and flavor with lemon. To the other half add

1 tablespoonful molasses,
1 cupful chopped raisins,
1 teaspoonful, each, cloves, nutmeg, and cinnamon.

Bake in 4 layers. Reserve the white of 1 egg for frosting. Use jelly and frosting between layers.

EVA M. MACOMBER.

ORANGE CAKE.

Yolks of 4 eggs and 1 whole one,
juice of 1 orange,
1½ cupfuls sugar,
½ cupful cold water,
2½ cupfuls flour, with
1½ teaspoonfuls baking powder or 2 scant teaspoonfuls of cream of tartar and 1 teaspoonful "Arm and Hammer" soda.

FROSTING.

Whites of 2 eggs,
1½ cupfuls sugar,
Grated rind of 1 orange.

Keep this covered till sugar is ready. This makes three layers.

MRS. L. A. BATES.

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BROWN STONE FRONT CAKE.

1 cupful sugar,
1 cupful milk,
butter size of walnut,
2 teaspoonfuls cream of tartar,
2 eggs,
2 squares chocolate,
1 teaspoonful "Arm and Hammer" soda,
1½ cupfuls flour.

FIRST PART.

Boil together chocolate, yolks of eggs and ½ cupful milk.

SECOND PART.

Dissolve the sugar, butter and soda in ½ cupful milk. Stir into first part while boiling hot. When cool add flour and cream of tartar. Beat thoroughly. Frost with boiled frosting using the whites of eggs. Flavor with "Foss'" vanilla.

MARY RICE.

WHITE CAKE.

Whites of 2 eggs,
1 cupful cold water,
2 cupfuls flour,
1 cupful sugar,
4 tablespoonfuls butter,
2 teaspoonfuls baking powder.

Flavor with "Foss'" Pure Extract. Beat sugar and butter to a cream, add water, then flour and baking powder sifted several times and lastly the whites of eggs beaten very light. It should taste similar to Angel's Food. GENA CHAPIN SMITH.

SOFT GINGER BREAD.

½ cupful sugar,
½ cupful butter,
1 cupful molasses,
1 teaspoonful each, of ginger, cinnamon, and cloves,

Two teaspoonfuls "Arm and Hammer" soda dissolved in 1 cupful boiling water, 2½ cupfuls flour. Add 2 well-beaten eggs the last thing before baking. MRS. FRANK PERRY.

CREAM SPONGE CAKE.

Two eggs well-beaten. Put in a teacup and fill up with sweet cream. Add 1 cupful sugar, 1½ cupfuls flour and 1 teaspoonful baking powder. MAUDE PARTRIDGE.

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CREAM CAKE.

1½ cupfuls sugar,
piece of butter, size of an egg,
1 teaspoonful "Arm and Hammer" soda.
1 heaping cupful cream,
2 eggs,
a little salt.
Flavor with "Foss' Pure Extract of Lemon."

MRS. L. C. GLEASON.

FRUIT CAKE.

1 cupful sour cream,
2 tablespoonfuls molasses,
2 eggs,
½ teaspoonful, each, cinnamon, allspice, and nutmeg,
1 cupful maple sugar,
2 cupfuls flour,
1 teaspoonful "Arm and Hammer" soda,
1 cupful raisins.

MRS L. L. GOODRICH.

NERVE EASE CAKE.

2 well-beaten eggs,
½ cupful butter,
1 teaspoonful baking powder,
Flavor to suit taste.
1 scant cupful sugar,
½ cupful sweet milk,
1⅓ cupfuls flour.

MRS. S. B. HOWARD.

POTATO CAKE.

1 cupful warm mashed potato,
2 cupfuls sugar,
1 cupful chocolate dissolved in ½ cupful sweet milk,
4 eggs,
2 teaspoonfuls baking powder,
1 teaspoonful, each, cinnamon, cloves and nutmeg, mace to taste,
1 cupful butter,
½ cupful sweet milk,
2 large cupfuls flour,
a pinch of salt and
1 cupful walnuts.

Rub butter and sugar to a cream. Mix with potato, etc. Bake 1 hour.

MRS. SOLON BIGELOW.

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DEWEY CAKE.

1½ cupfuls sugar,
1 cupful cold water,
3 cupfuls flour,
1 cupful raisins.
½ cupful butter,
1 egg,
2 teaspoonfuls baking powder
Salt.

MRS. E. G. ROBINSON.

WHITE COCOANUT CAKE.

1 cupful sugar,
1 cupful sweet milk,
3 tablespoonfuls butter creamed,
2 teaspoonfuls baking powder sifted with
two cupfuls flour or enough to make a medium batter, whites of 3 eggs beaten stiff, 1 teaspoonful "Foss' Pure Extract of Vanilla." Ice and sprinkle thickly with grated cocoanut.

EDITH MACOMBER.

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COOKIES AND DOUGHNUTS.

GINGER SNAPS.

1 cupful sugar,
1 cupful shortening,
1 tablespoonful vinegar,
1 cupful molasses,
Ginger to taste,
Flour to roll thin,
1 heaping teaspoonful "Arm and Hammer'' soda, dissolved in a little hot water.

ALICE BROWN.

FILLED COOKIES.

1 cupful sugar,
½ cupful butter,
2 teaspoonfuls cream of tartar,
1 egg,
½ cupful milk,
1 teaspoonful "Arm and Hammer''soda,
Flour to roll.

FILLING.

1 cupful raisins chopped,
½ cupful water,
½ cupful sugar,
1 tablespoonful flour

Roll cookies thin; put filling on one, and cover with another; sprinkle with sugar and bake. Figs can be used for filling if preferred.

MRS. BIGELOW.

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LUNA'S COOKIES.

1 cupful sugar,
1 egg,
1 small teaspoonful "Arm and Hammer" soda,
½ cupful butter,
½ cupful thick sour milk,
Seasoning,
Flour to roll.

Cream the sugar and butter together. Add the well-beaten egg, then the milk in which the soda has been well stirred, the seasoning and just flour enough to handle nicely, but as little as possible. Cut out half with the biscuit cutter and half with doughnut cutter, then bake. Make a boiled white or chocolate frosting; spread on the plain cookie and press the "doughnut" cookie on top. LUNA OSGOOD.

MARGUERITES.

1 cupful sugar, ⅓ cupful water boiled together until it hairs well, then pour onto the beaten white of one egg. Add 1 cupful chopped nuts, ½ cupful chopped raisins. Stir well until cold enough to spread on Butterthins or Saltines and bake a light brown. L. M. O.

MAPLE SYRUP GINGER SNAPS.

1 egg,
1 pint maple syrup,
1 dessertspoonful ginger,
1 teaspoonful salt,
1 cupful sugar,
1 tablespoonful "Arm and Hammer" soda,
Flour to roll.

Beat the sugar and egg, boil the syrup and dissolve the soda, and add to the hot syrup; then pour over the sugar and egg. Add 2 tablespoonfuls of vinegar. Let stand till cold before adding the flour. Sale molasses may be used. MANDANA PRIOR.

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DROP COOKIES.

2½ cupfuls flour,
¼ teaspoonful cinnamon,
½ cupful butter,
2 eggs,
Mix with flour to a soft dough.
1 teaspoonful baking powder,
1½ cupfuls sugar,
½ cupful milk,

MRS. H. G. MCNALL.

COCOANUT DAINTIES.

½ cupful butter,
2 eggs,
2½ cupfuls flour,
1 teaspoonful "Arm and Hammer'' soda,
1 cupful sugar,
½ cupful milk,
2 teaspoonfuls cream of tartar,
1 cupful cocoanut.

Drop by spoonfuls on buttered sheets 2 inches apart and bake about 10 minutes in a rather quick oven.

EDNA BEACH.
BELLE LONGE.

CALLA LILIES.

1 cupful sugar,
¼ cupful cold water,
1 teaspoonful baking powder,
2 eggs,
1 cupful flour,
Pinch of salt.

Bake as drop cakes and fold while warm in the shape of calla lilies and pin with tooth picks. When cold fill with whipped cream.

CHARLOTTE MCLANE.

OATMEAL COOKIES.

1 cupful sugar,
1 egg,
4 tablespoonfuls molasses,
1 teaspoonful "Arm and Hammer'' soda,
1 cupful lard,
4 tablespoonfuls sweet milk,
1 teaspoonful cinnamon,
1 teaspoonful salt,
2 cupfuls flour,
2½ cupfuls Oat-flake.

I. E. G.

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SOFT GINGER COOKIES.

⅔ cupful molasses,
½ cupful sugar,
2 teaspoonfuls ginger,
⅔ cupful butter,
1 cupful sour milk,
2 teaspoonfuls "Arm and Hammer" soda.

Flour enough to make soft dough. ANNA PARTRIDGE.

DROP GINGER COOKIES.

1 cupful sugar,
1 cupful sour cream,
2 eggs,
1 teaspoonful cinnamon,
1 cupful molasses,
4 cupfuls flour,
1 large tablespoonful lard,
1 teaspoonful ginger,
2 teaspoonfuls "Arm and Hammer" soda, sifted into the flour.

Drop with dessert spoon into pan and bake in hot oven. Turn once. MRS. FRED GROW.

GRAHAM COOKIES.

1 cupful of sugar,
1 egg,
8 tablespoonfuls sweet milk,
½ cupful of butter,
½ teaspoonful "Arm and Hammer" soda,
1 teaspoonful salt.

Use graham flour. Roll very thin. Sprinkle with sugar if desired. MRS. L. C. GLEASON.

GINGER CARDS.

1 egg,
1 cupful molasses,
1 cupful hot water with
Salt, ginger, and cinnamon to taste,
1 cupful sugar,
⅔ cupful shortening,
1 heaping teaspoonful "Arm and Hammer" dissolved in it.

Flour to roll as soft as possible. J. D. B.

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FRUIT COOKIES.

2 cupfuls maple sugar,
½ cupful butter,
5 tablespoonfuls sour milk,
¼ teaspoonful cinnamon, cloves, nutmeg and allspice,
1 egg,
½ cupful lard,
1 teaspoonful "Arm and Hammer" soda,
1 cupful raisins.
Stir in just enough flour to roll.

GERTRUDE McLANE.

PEANUT COOKIES.

1 cupful sugar and
1 beaten egg,
½ teaspoonful "Arm and Hammer" soda in 1 tablespoonful water,
1 cupful rolled peanuts,
1 tablespoonful butter creamed,
1 teaspoonful cream of tartar sifted with 1 cupful flour,
1 teaspoonful "Foss'" vanilla.
Roll thin and bake in a quick oven.

M. L. J.

GINGER COOKIES.

½ cupful butter creamed with
⅓ cupful cold water,
1 cupful molasses,
1 cupful sugar,
1 cupful sour cream,
1 heaping teaspoonful ginger,
2 level teaspoonfuls "Arm and Hammer" soda dissolved in a little hot water. Flour enough to make a stiff dough.

MRS. LULU GROW.

HERMITS.

⅓ cupful butter,
1 egg well beaten
1¾ cupfuls flour,
⅓ cupful chopped raisins,
2 teaspoonfuls "Foss'" vanilla.
⅔ cupful sugar,
¼ cupful milk,
1 heaping teaspoonful baking powder,

Cream the butter, add sugar gradually, then raisins, egg and milk. Sift thoroughly together the flour and the baking powder, and add to the mixture. Flavor with "Foss'" extract, and roll quite thick. Bake in a moderate oven. MRS. LULU F. GROW.

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GRAHAM CRACKERS.

½ cupful butter, creamed, ½ cupful sugar,
½ teaspoonful "Arm and Hammer" soda in ½ cupful water.
1 handful white flour and enough graham flour to roll. Roll thin and bake in a quick oven. CHARLOTTE MCLANE.

DROP CAKES.

½ cupful molasses, ½ cupful sugar,
½ cupful water, 2 tablespoonfuls butter,
2¾ cupfuls flour, 1 egg,
1 teaspoonful "Arm and Hammer" soda, ginger, cinnamon and cloves.

Drop on buttered tins and bake quickly. MEDA RICE.

SUGAR COOKIES.

1 cupful thick cream, 1 cupful sugar,
1 teaspoonful "Arm and Hammer" soda, a little salt. Flavor with nutmeg or "Foss'" lemon extract..

Mix soft and bake in a hot oven. MRS. L. C. GLEASON.

COOKIES WITHOUT EGGS.

1 cupful sour cream,
butter half the size of an egg,
2 teaspoonfuls "Foss'" extract of lemon,
Bake in a quick oven.

1 cupful sugar,
1 teaspoonful "Arm and Hammer" soda,
flour to mix.

MRS. E. G. ROBINSON.

FRUIT COOKIES.

1 cupful sugar,
½ cupful cream,
1 teaspoonful soda, (Arm and Hammer)

½ cupful butter,
2 cupfuls chopped raisins,
1 teaspoonful each cinnamon, cloves, nutmeg.

MRS. S. B. HOWARD.

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PLAIN COOKIES.

1 egg,
½ cupful lard,
½ cupful sour milk,
1 teaspoonful carraway seed,
1½ cupfuls sugar,
½ cupful butter,
1 teaspoonful "Arm and Hammer'' soda.

MRS. S. B. HOWARD.

HERMITS.

2 eggs,
⅔ cupful butter,
1 teaspoonful each cloves and cinnamon,
2 tablespoonfuls milk.
1½ cupfuls sugar,
½ cupful currants or raisins,
1 teaspoonful "Arm and Hammer'' soda,
Flour to roll.

MRS. F. B. MACOMBER.

BROWN COOKIES.

1 cupful molasses,
1 cupful sugar,
1 cupful lard,
1 cupful sour milk,
1 heaping teaspoonful "Arm and Hammer'' soda, a little salt, cinnamon, allspice and ginger.

Sprinkle sugar on top before baking. BELLE LONGE.

CALIFORNIA DROPS.

1 cupful sugar,
1 egg,
1 cupful sour milk,
1 teaspoonful cinnamon,
½ cupful raisins,
1½ tablespoonfuls lard,
1 cupful molasses,
1 teaspoonful "Arm and Hammer'' soda,
flour enough for a thin batter.

Drop on buttered tins. MRS. GEORGE GROW.

GINGER NUTS.

2 large cupfuls molasses,
1 large cupful butter or lard,
1 teaspoonful salt,
1½ teaspoonfuls "Arm and Hammer'' soda,
1 large cupful sugar,
1 tablespoonful ginger,
½ cupful milk,
as little flour as possible.

Roll thin and bake in quick oven. MRS. OSCAR TUTHILL.

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OATMEAL CAKES.

One cupful sugar, 1 egg, 1 cupful butter beaten with the above, ¼ cupful milk with 1 teaspoonful "Arm and Hammer" soda dissolved in it, 2 cupfuls flour, 2 cupfuls oatflakes, ½ cupful raisins and all kinds of spices. Drop in spoonfuls on well-buttered pans.

HELEN M. SMITH.

WHITE COOKIES.

1 egg,
½ cupful butter,
¼ teaspoonful "Arm and Hammer" soda,
1 cupful sugar,
¼ cupful milk,
½ teaspoonful cream of tartar
Flavor to taste with "Foss'" extract. MRS. L. L. IRISH.

GINGER COOKIES.

½ cupful butter,
½ cupful sweet milk,
1 cupful sugar,
1 tablespoonful "Arm and Hammer" soda,
½ cupful lard,
1 cupful molasses,
1 tablespoonful ginger,
1 teaspoonful cinnamon,
½ teaspoonful cloves,
flour to make a stiff dough.
Bake in a quick oven.

SARA RICE RUGGLES.

SWEETHEARTS.

½ cupful butter,
1 egg,
2 tablespoonfuls of milk,
1 teaspoonful cream of tartar,
1 cupful sugar,
1 lemon, the rind and juice,
½ teaspoonful "Arm and Hammer" soda'

Cream the sugar and butter together, add the egg well beaten, roll the dough thin and cut into narrow strips. Spread jelly on one strip, place a plain strip on top and press together, cut in squares and bake 10 minutes.

MEDA E. RICE.

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FRUIT COOKIES.

1½ cupfuls sugar,
½ cupful butter,
2 cupfuls chopped raisins,
1 teaspoonful "Arm and Hammer" soda,
flour to roll.
½ cupful molasses,
½ cupful sour cream,
2 eggs,
1 teaspoonful each of cloves, nutmeg and cinnamon,

NELLIE O. HOAG.

CREAM PUFFS.

One half cupful of butter melted in 1 cupful of hot water; boil together and while boiling stir in 1 cupful of sifted flour, dry. Take from stove and stir to a paste, after this cools stir in 3 eggs, not beaten. Stir 5 minutes, drop in tablespoonfuls on a buttered tin, and bake in a quick oven 25 minutes; be careful not to open the oven door more than necessary. EDNA BEACH.

HERMITS.

1 cupful molasses,
1 cupful shortening,
1 cupful chopped fruit if desired
1 cupful sugar,
1 cupful sour milk,
1 egg,
3 teaspoonfuls "Arm and Hammer" soda, salt and spice to taste, flour to roll.

This will make about 7 dozen. MRS. F. T. PHELPS.

GINGER SNAPS.

Two-thirds cupful molasses, 1 cupful sugar, ½ cupful butter or lard boiling hot, 1 teaspoonful "Arm and Hammer" soda dissolved in ½ cupful hot water, 2 teaspoonfuls ginger in flour enough to roll. If lard is used add ¼ teaspoonful salt. IOLA SHELDON.

ALMOND JUMBLES.

1 cupful sugar,
½ pound almonds blanched and chopped fine,
½ cupful butter,
1 egg,
flour to mix stiff.

Roll thin and bake quickly. MRS. NOYES.

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BOSTON COOKIES.

1 cupful butter,
3 eggs,
1 teaspoonful "Arm and Hammer" soda,
1 teaspoonful cinnamon,
1½ cupfuls sugar,
1½ tablespoonfuls hot water,
3¼ cupfuls flour,
½ teaspoonful salt,
1 cupful chopped walnut meats
½ cupful each of currants and chopped raisins.

Cream the butter, add the sugar gradually, then the eggs well beaten. Add soda dissolved in the water, ½ the flour mixed and sifted with the salt and cinnamon; then add nut meats, fruit and remaining flour. Drop by spoonfuls 1 inch apart on buttered tins and bake in a moderate oven. Keeping for 2 to 3 weeks improves the flavor. SADIE PERRY.

DOUGHNUTS.

1 egg,
1 large cupful sour milk,
⅔ cupfuls sugar,
3 tablespoonfuls shortening,
1 teaspoonful "Arm and Hammer" soda, a pinch of salt and a little cinnamon. Use bread flour. MRS. S. B. HOWARD.

DOUGHNUTS.

1 large cupful sugar,
4 tablespoonfuls butter,
1 teaspoonful salt,
1 teaspoonful cream of tartar,
½ teaspoonful "Arm and Hammer" soda.
2 eggs,
1 large cupful milk,
flavor with vanilla, nutmeg or lemon,

One egg can be used with good results. I. E. G.

SUSAN'S DOUGHNUTS.

1 cupful sugar and
1 level tablespoonful butter rubbed together,
1 heaping teaspoonful "Arm and Hammer" soda in milk,
2 eggs beaten light,
1½ cupfuls sour milk,
1 teaspoonful salt,
1 teaspoonful cream of tartar in flour.

MRS. GEORGE ALLEN.

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PLAIN DOUGHNUTS.

1 egg beaten well,
1½ cupfuls sour milk,
pinch of salt,
½ cupful sour cream,
1 teaspoonful "Arm and Hammer" soda.

Knead lightly with pastry flour.

MRS. L. A. BATES.

DOUGHNUTS WITHOUT EGGS.

One tablespoonful sour cream, put in a cup and filled with sour milk, 1 teaspoonful "Arm and Hammer" soda dissolved in the milk, ½ cupful sugar, 1 teaspoonful salt, flour to mix well. Season to taste. MRS. FLOYD GROW.

DOUGHNUTS.

1 cupful sugar,
1 cupful milk,
1 teaspoonful "Arm and Hammer" soda,
nutmeg, flour.
2 eggs,
3 tablespoonfuls melted butter,
2 teaspoonfuls cream of tartar

NELLIE O. HOAG.

EGGLESS COOKIES.

One cupful butter, 2 cupfuls sugar creamed together, 1 cupful milk, 1 teaspoonful baking powder sifted with flour enough to make a dough that can be rolled.

These will keep nice and fresh for weeks. ANNIS ROGERS.

COFFEE GINGER COOKIES.

One cupful shortening, butter or lard, thoroughly mixed with 2 cupfuls sugar; add 1 cupful molasses and 3 teaspoonfuls "Arm and Hammer" soda dissolved in 1 cupful hot black coffee. Let it cool then add 1 beaten egg, 2 teaspoonfuls "Foss' " vanilla, a little salt and flour enough to roll, sifted with 3 teaspoonfuls ginger. Roll soft, cut out and bake in a rather quick oven.

LEILA ROGERS.

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BREAKFAST AND SUPPER DISHES.

SHREDDED WHEAT BISCUIT FOR BREAKFAST.

Warm the biscuit in the oven to restore crispness (don't burn) pour hot milk over it, dipping the milk over it until the shreds are swollen; then pour a little cream over the top of the biscuit. Or, serve with cold milk or cream, according to individual taste.

SHREDDED WHEAT BISCUIT WITH STRAWBERRIES.

Prepare berries as for ordinary serving. Warm biscuit in oven before using. Cut or crush oblong cavity in top of biscuit to form basket. Fill the cavity with berries and serve with cream or milk. Sweeten to taste. Peaches, blackberries, raspberries, blueberries, pineapple, bananas, and other fruit, fresh or preserved, can be served with Shredded Wheat Biscuit in the same way.

SHREDDED WHEAT OYSTER, MEAT OR VEGETABLE PATTIES.

Cut oblong cavity in top of biscuit, remove top carefully and all inside shreds, forming a shell. Sprinkle with salt and pepper, put small pieces of butter in bottom, and fill the shell with drained, picked and washed oysters. Season with additional salt and pepper. Replace top of biscuit over oysters, then bits of butter on top. Place in a covered pan and bake in a moderate oven. Pour oyster liquor or cream sauce over it. Shell fish, vegetables, or meats may also be used.

ESCALLOPED POTATO.

Peel and slice potatoes thin. Butter an earthen dish, put in a layer of potato, season with salt, pepper and butter, a bit of onion chopped fine, sprinkle on a little flour. Continue until dish is full. Pour over a cup of milk. Bake one hour.

Mrs. L. L. Irish.

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BAKED CORN.

Two cupfuls boiled sweet corn. Pour over this one pint of rich milk. Stir in two well-beaten eggs; season with salt, pepper and butter. Pour into a baking dish and bake half an hour. Raw corn can be used but will require a longer time for baking.

H. E. KIDDER.

FRENCH TOAST.

2 eggs,
½ cupful milk,
½ teaspoonful salt,
6 slices stale bread.

Mix eggs, milk and salt together; dip bread in this mixture and fry in hot frying pan. This well buttered is nice, easily prepared and a good way to dispose of stale bread. Good for breakfast.

FLORENCE FLAGG.

BAKED BEANS.

Soak over night three pints of dry beans. Have the water come quite a good deal above them. In the morning wash in three waters. Cover with water again and set upon the stove to parboil. Parboil for an hour or until the skins split. Put in a cup of dark maple syrup or part molasses and part white sugar. Put in a teaspoonful of salt and a little pepper. Put in a piece of pork whose rind has been cut as for slices. It will be better if the pork has streaks of lean in it. Set the dish into the oven and bake for three or four hours.

PHILA HALL.

CHEESE OMELET.

1 cupful grated cheese,
2 cupfuls milk,
2 eggs,
1 teaspoonful salt,
1 cupful bread crumbs,
Pinch of soda,
2 tablespoonfuls butter,
Little red pepper.

Soak bread crumbs in milk add soda, eggs, and seasoning, lastly the cheese. Mix well, bake in a buttered dish one-half hour. Serve hot.

MARTHA BYINGTON.

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POTATO PUFFS.

2 coffee-cupfuls mashed potato,
Salt and pepper.
2 well-beaten eggs,
2 tablespoonfuls melted butter,
Form into cakes and fry in butter. MRS. H. T. FAY.

POTATO PUFFS.

2 cupfuls cold mashed potato, stir into it 6 teaspoonfuls melted butter, beating to a cream, then add 2 eggs whipped stiff and 1 cupful milk, salting to taste; beat all well. Pour into a deep dish and bake in a quick oven until brown. LOULA MACOMBER.

MACARONI AND CHEESE.

Break a cupful of macaroni in small pieces, boil in salted water ten minutes, then steam half an hour or until soft. Drain off the water, put a layer of macaroni in a dish, salt, pepper and butter, then a layer of cheese, then repeat. When dish is filled pour over 1 tablespoonful flour with 1 cupful milk. Bake until firm. MAUD PARTRIDGE.

BAKED MACARONI.

Break ¼ pound macaroni into small pieces, and put into 3 pints boiling salted water. Boil 20 minutes, or until soft. Drain in a colander and pour cold water through it to keep it from sticking. Put in a shallow baking dish and cover with a white sauce, made with a cupful and a half of hot milk, one tablespoonful butter and one of flour. Add salt to taste. Mix ⅔ cupful of fine crumbs with ⅓ cupful melted butter and sprinkle over top. Bake till crumbs are brown. If cheese be liked with it use ½ cupful of any dry cheese grated. Put part with the macaroni and part with the crumbs on top. A.

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A GOOD SUPPER DISH.

When boiling beef save out some broth. To this add ¾ cupful cream and thicken with flour. Make cream of tartar biscuit, split, and lay on platter and turn over them the above sauce.

AMELIA KEELER.

BAKED BEANS.

Don't soak over night but pick over in morning and wash. For each quart of beans add 1 teaspoonful soda (Arm and Hammer). Cover with cold water. Let boil until water is green, drain and add more cold water. Bring to boil again, drain, add cold water and 1 pound salt pork. Bring to boil and drain. Put beans and pork in a beanpot, add ½ cupful sugar and a little salt; and water to cover. Bake until supper-time.

J. E. A.

ENGLISH MONKEY.

1 cupful stale cheese, cut fine,
1 cupful bread crumbs,
Pinch of soda and cayenne pepper.
1 teaspoonful butter,
1 cupful milk,
1 egg,

Melt the butter and cheese together in a sauce pan, add the bread crumbs soaked in the milk then the soda and pepper. When cooked to about the consistency of cream, add the egg beaten light. Serve hot on saltines or toast.

SADIE PERRY.

POTATO PUFFS.

2 cupfuls cold mashed potato,
2 eggs,
1 teacupful of cream or milk,
2 tablespoonfuls melted butter,
Salt to taste.

Beat potato and butter to a cream, then add eggs beaten very light, then the milk or cream; beat all well, pour into a deep dish and bake in a quick oven until nicely browned. It will take about ½ hour.

GRACE L. PERRY.

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WELSH RAREBIT.

½ pound cheese,
1 egg,
½ cupful cream,
½ teaspoonful mustard,
Salt and pepper to taste.

Place cheese and cream on stove, and when cheese is melted, add egg and mustard beaten together until light, when this has thickened add salt and pepper and serve on toasted bread, or crackers or saltines. GENA CHAPIN SMITH.

WELSH RAREBIT.

½ pound cheese broken in bits,
½ teaspoonful salt,
Dash of cayenne,
1 tablespoonful butter,
2 eggs,
1 teaspoonful mustard,
½ cupful cream or milk.

Put the cheese with the cream into the double boiler to melt. Mix the dry ingredients, add the egg and beat well. When the cheese is melted add this mixture with the butter, and cook two minutes, or until it is slightly thickened, but do not let it curdle. Pour it over toasted bread or crackers. ELIZA C. ALLEN.

SCALLOPED TOMATOES.

Butter a pudding dish. Cover the bottom of the dish with bread crumbs, seasoned with pepper, salt and bits of butter, then a layer of sliced fresh ripe tomatoes, another layer of bread crumbs and so on, until the dish is filled—having bread crumbs on top—a little sugar can be used if desired. M. D. B.

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PICKLES, PRESERVES, ETC.

MUSTARD RELISH.

Yolk of one egg, 2 tablespoonfuls "Kingsford's" cornstarch or flour, 1 tablespoonful mustard, 1 tablespoonful sugar, ½ teaspoonful salt, ½ pint vinegar. Mix all together smooth with cold vinegar and set on stove to cook. If too thick, thin with more vinegar. MRS. HASELTON.

APPLE CHUTNEY.

Put into preserving kettle 1 quart of vinegar, 1 cupful seeded raisins, 2 green peppers and 2 onions minced fine, 2 cupfuls brown sugar and 2 tablespoonfuls each of mustard seed, ground ginger and salt. Simmer two hours, then add 16 tart green apples peeled and chopped. Cook gently another hour. Put into small bottles and seal. Discard seeds of the peppers. SADIE PERRY.

CHUTNEY SAUCE.

12 sour apples,
4 small onions,
1 quart vinegar,
2 cupfuls brown sugar,
6 green tomatoes,
1 cupful raisins,
2 tablespoonfuls mustard,
2 tablespoonfuls salt.

Chop tomatoes, onions and raisins fine. Put vinegar, sugar and spice to boil, add the chopped mixture and cook one hour, then add apples pared and cored and cut in pieces and cook slowly until done. Put in jars or bottles and seal. MRS. RAY GROW.

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SPICED TOMATOES.

2 pounds ripe tomatoes, 2 pounds sugar,
2 cupfuls vinegar, 1 teaspoonful cloves,
Allspice and cinnamon.

Peel the tomatoes and put in sugar. Simmer 2 hours, put in other ingredients and simmer 1 hour longer, stirring often, put in bottles and seal. LIZZIE C. GROW.

CHIPPED PEARS.

8 pounds fruit, weighed after being cut in small pieces, 8 pounds sugar, 1¼ pounds preserved ginger, juice and grated rind of 3 lemons. Dissolve sugar in 1 pint water. Then add pears, lemon and ginger and let cook about 3 hours or until thick.
MRS. P. F. MAHAN.

SALTED CORN.

Select young roasting ears and boil long enough to set the milk. Cut from the ears and pack in an earthen jar with alternate layers of salt, using 1 pint salt to 3 quarts corn. Weight to keep under brine which will form. Cover the jar with muslin. Freshen as you use it. MRS. S. B. HOWARD.

CORN SALAD.

12 good-sized ears of corn cut from the cob. Very small head of cabbage chopped fine. 3 red peppers, reject seeds, chopped fine. Dissolve in vinegar enough to wet thoroughly 2 tablespoonfuls mustard, 1 tablespoonful salt, 2½ cupfuls sugar. Put corn in kettle and cover with vinegar or just have it juicy. After it begins to boil let it cook three minutes. Put in cans while hot. Keep air-tight. IDA TUTHILL.

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CANNED RASPBERRIES.

Pick over fruit and place in jars. Prepare a syrup allowing a little over 1 cupful sugar and 1 cupful water to each quart jar. Set jar of berries on a damp cloth in a large kettle. Turn boiling syrup over fruit, fill jar to overflowing, let out air, and seal. Then fill large kettle with boiling water cover and let stand until water is cold. Berries canned in this way will keep their shape, flavor and color. DR. A. T. ARKLEY.

SWEET TOMATO PICKLES.

Cook tomatoes whole in weak salt water, when tender divide and place in jar, skin side up. Pour off the juice and cover with weak vinegar, let stand over night. Prepare a good vinegar with sugar and spices to taste. Drain the tomatoes, cook in this vinegar, place in jar and let stand over night. Drain off the vinegar, heat it and let stand again. Heat the vinegar add a little new vinegar, more sugar and spices. Pack the tomatoes in jars and cover.
IDA KIMBALL.

TOMATO JAM.

6 pounds ripe tomatoes,
1 pint vinegar,
2 pounds sugar,
2 teaspoonfuls salt.

Cook slowly 4 hours then add 2 teaspoonfuls each of cinnamon and cloves. MARY E. HENRY.

MUSTARD PICKLE.

2 quarts green tomatoes,
2 green peppers,
1 cabbage,
4 green cucumbers,
2 onions,
½ pint salt.

Put all vegetables through food chopper. Add salt, cover with water and let stand over night. In the morning bring to a boil, cook ten minutes and drain well.

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Paste.

½ cupful flour,
4 tablespoonfuls mustard,
2 quarts vinegar.
1½ cupfuls sugar,
1 tablespoonful turmeric powder,

Mix flour, sugar, mustard and turmeric with enough vinegar to make a smooth paste. Add remaining vinegar and cook until it thickens. Add vegetables and cook until tender being careful not to let burn. Put in jars and seal. Mrs. A. G. Varney.

CRAB-APPLE CATSUP.

4 quarts crab-apples cooked and sifted, 2½ pounds sugar, 1 pint vinegar, 1 tablespoonful each of cinnamon, cloves, allspice and pepper, ½ tablespoonful salt. Cook until thick.

Maud Partridge.

SPICED CRAB-APPLE JELLY.

1 peck crab-apples, 1 quart vinegar and nearly usual amount of water, ¼ pound mixed spices with black and red peppers picked out. Cook above, strain and finish as ordinary jelly. Nice with meats. Maud Partridge.

TO CAN PLUMS.

Wash plums and prick all over with a fork. Have the jars hot and put as many plums as you wish in each jar, fill the jars with boiling water and put just the covers on, and let stand fifteen minutes, then open and drain out all the water, and fill the jars with thick hot syrup and seal. Mrs. Gertrude McLane.

CANNED BEETS.

Cook young beets till tender, slip the skins and cut small enough to put into cans. Place in preserving kettle allowing one cup each of vinegar and sugar and one tablespoonful salt for each quart can. Heat all together till it just boils then put in cans and seal. L. M. O.

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CURRANT RELISH.

7 pounds currants, 6 pounds sugar,
1 pound raisins, 2 oranges chopped fine.

Mix all together and boil until it jellies, then can. This is fine served with meat. MRS. W. A. MCLANE.

CANNED CORN.

Nine cupfuls corn, scant one-half cupful salt, same of sugar. Cook in pan till the milk starts well and it boils all over good. Can at once, using new rubbers. EVA ROBINSON.

TOMATO CATSUP.

Scald and peel eighteen ripe tomatoes, add two tablespoonfuls salt, and boil until soft; then strain through a sieve, and add two cupfuls sugar and two cupfuls vinegar. Boil two hours and add one tablespoonful cinnamon, one teaspoonful mustard, one half teaspoonful red pepper. HELEN M. SMITH.

TO CAN STRING BEANS.

Prepare beans as for cooking. Boil until tender in strong salted water. Fill the jars with the beans, then fill to overflowing with the salted water and seal. MRS. A. G. VARNEY.

SALTED CUCUMBERS.

Put cucumbers in cold water and place on back of stove. Keep nearly boiling hot. Change water every day and when fresh and tender enough cut up and put into jars with one or two raw onions and a bag of mixed spices. Heat well-sweetened vinegar and pour on while boiling hot. Cover and let stand.

MRS. L. A. BATES.

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CUCUMBER RELISH.

Pare and chop fine ½ peck medium-sized ripe cucumbers, also two onions. Salt over night separately. Drain and mix, if too salt cover with cold water and drain again. Put in granite kettle with 1 tablespoonful each celery and mustard seed, 1 level tablespoonful ground mustard, ¼ teaspoonful cayenne pepper, ½ cupful sugar, 1 pint vinegar. Boil ten or fifteen minutes and seal.

MRS. LOIS LEACH.

CHILI SAUCE.

18 ripe tomatoes,
1 cupful sugar,
3 tablespoonfuls salt,
1 teaspoonful cloves,
1 onion chopped fine,
2½ cupfuls vinegar,
1 teaspoonful cinnamon,
½ teaspoonful pepper.

Cook slowly until quite thick, stirring frequently.

GRACE L. PERRY.

TOMATO CATSUP.

One gallon skinned tomatoes and 2 green peppers. Cook and strain through wire sieve.

1 cupful sugar,
4½ tablespoonfuls salt,
3 tablespoonfuls mustard,
3 cupfuls vinegar.

Cook till thickened a little.

MRS. L. A. BATES.

ORANGE MARMALADE.

Slice 6 oranges thin and soak 24 hours in 5 quarts of cold water. Soak seeds separately in ½ cupful of water. Take seeds out and add the water, boil 2½ hours, then add 6 pounds of sugar and the juice of 2 lemons. Boil hard for 1 hour and put into tumblers hot. Be careful not to scorch it.

MRS. GEORGE GROW.

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SPICED TOMATO.

2 pounds tomato, 2 pounds sugar,
1 tablespoonful each of cloves, allspice and cinnamon.

Skin the tomatoes, cut into small pieces and weigh. Place tomatoes and sugar in a preserving kettle and let simmer slowly for 1 hour. Add other ingredients and let simmer 1 hour longer, stirring often. Bottle and seal tightly. Fine to eat with baked beans.

LUNA OSGOOD.

SOUR PICKLES.

1 gallon vinegar, 1 cupful mustard,
1 cupful sugar, 1 cupful salt.

Mix the above. Pick small cucumbers, wash them and place in the vinegar. These will keep in a jar without sealing and cucumbers or vinegar may be added at any time. (Fine.)

MRS. EDWIN PARTRIDGE.

PICKLED APPLE.

1 coffee-cupful vinegar, 1 teacupful of sugar.

Pare and core sweet apples and cook in syrup until tender. Add cinnamon and a few cloves.

ELLA M. RUGGLES.

MIXED PICKLES.

2 quarts ripe cucumbers, 1 quart small green cucumbers,
1 pint small onions, 6 green peppers quartered,
2 large cauliflowers picked into flowerets.

Put each into weak salt and water and let stand 24 hours, then cook each until tender. Drain.

PASTE.

6 tablespoonfuls mustard, 1 tablespoonful turmeric,
2 cupfuls sugar (according to vinegar) 1 cupful flour,
2 quarts vinegar.

Mix mustard, sugar, flour, and turmeric with a little vinegar, and pour into the rest of vinegar when scalded. Stir all the time or it will burn. Add the pickles, and bottle or can immediately.

HANNAH I. MACOMBER.

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CURRY POWDER PICKLES.

200 small cucumbers,
8 tablespoonfuls salt,
2 tablespoonfuls curry powder,
8 tablespoonfuls yellow mustard.
1 gallon vinegar,
3 tablespoonfuls black pepper,
4 tablespoonfuls cornstarch,

Pour boiling water over cucumbers, when cool wipe each one dry and place in a jar. Mix vinegar, salt and pepper and bring to a boil. With a little cold vinegar mix curry powder, cornstarch and mustard, stir into boiling vinegar and let all boil up once. Pour over cucumbers boiling hot. H. B. SMITH.

CRAB-APPLE CONSERVE.

8 pounds apples,
8 pounds sugar (granulated),
2 lemons.

Quarter and core the apples, let them stand over night in the sugar, in the morning put in the juice and chopped rind of the lemons, and cook slowly three hours. This will keep in a jar.

EMMA RICE.

CRANBERRY MOULD.

1 quart cranberries,
½ pint water.

Boil 20 minutes. Strain and add 2 cupfuls sugar. Boil 10 minutes longer. Pour into moulds and let stand until firm.

HANNAH I. MACOMBER.

BRAZILIAN RELISH.

1 quart cauliflower,
1 quart green cucumbers,
1 quart cabbage.
1 quart onions (omit if desired),
1 quart green tomatoes,

All to be chopped. Mix, and let stand over night in well salted water. Drain and cook in 1 quart vinegar and 1 quart water, until tender. Drain again and add 1 quart chopped celery.

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PASTE.

¼ box ground mustard,
½ cupful "Kingsford's" corn-starch,
⅛ ounce turmeric powder,
1½ cupful brown sugar.

Stir into 1 quart of boiling vinegar. Stir until thick. Cool and add the cold and well-drained vegetables. Put up cold.

MRS. FRED GROW.

PICKLED BEETS.

Boil beets until tender then cut in pieces and fill jars. To every cupful of vinegar add ½ cupful of water, and to every quart jar of beets add 1 teaspoonful of sugar. Have vinegar boiling hot. Fill the jars full and seal.

EMMA TUTHILL.

PICKLED PEARS.

10 quarts pears,
1 quart vinegar,
1½ heaping teaspoonfuls cloves,
1 quart sugar,
2 heaping teaspoonfuls cinnamon,
1 heaping teaspoonful allspice.

Put pears into spiced vinegar and cook until they can be pierced with a fork.

LIBBIE GALE.

PEKOE PUNCH.

1 quart tea,
½ cupful lemon juice,
1 quart iced water,
1 sliced lemon,
1 cupful sugar syrup,
¼ cupful orange juice,
1 sliced orange,
1 cupful whole strawberries.

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CONFECTIONERY.

POTSDAM CANDY.

4 cupfuls light brown sugar, 1 cupful milk, butter size of a walnut.

Place over fire and stir until done enough to wax in water. Put in 10 cents worth of chopped walnuts and stir well; then turn into buttered pans. Cut into squares as soon as it begins to cool.

MRS. L. A. BATES.

PEPPERMINTS.

Two cupfuls granulated sugar, ½ cupful cold water. Boil 10 minutes without stirring. Then flavor with essence of peppermint. Beat with egg-beater until it falls in long drops, then drop quickly on smooth tins.

POP CORN CAKE.

One cupful granulated sugar, ½ cupful molasses, two quarts pop corn ground or powdered fine. Put pop corn in buttered pan. Boil sugar until hard in cold water, then pour over corn and mix. Cut in squares when cool.

NUT CANDY.

Two cupfuls granulated sugar, ½ cupful milk or cream. Boil 10 minutes then beat until white. Add any kind of nuts and vanilla. Spread on tins to cool and cut in squares.

E. Z. Y.

PATIENCE CANDY.

Melt 1 cupful granulated sugar in an iron sauce pan or kettle, stirring constantly until like molasses. Add 1 cupful milk and boil until the caramel is dissolved. Then add 1 cupful milk, 2 cupfuls sugar and 1 tablespoonful butter. Cook until it hardens when tried by stirring in saucer, then add ½ cupful English walnut meats or other kinds if preferred. E. A. ALLEN.

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CREAM CANDY.

3 cupfuls white sugar, 1 cupful water,
3 tablespoonfuls vinegar.

Boil until it hardens in cold water. Do not stir to prevent graining. Add a little "Foss' " vanilla. Pour on buttered plates, when cool enough pull until white. MAUD PARTRIDGE.

CREAM CANDY.

3 cupfuls white sugar, ½ cupful water,
½ teaspoonful cream of tartar.

Let boil until it will crack in water then put in any flavor you wish and pour on buttered tins. When cool, pull until white and creamy, then cut in sticks. CHARLOTTE MCLANE.

CHOCOLATE CANDY.

1 cupful grated chocolate, 3 cupfuls granulated sugar,
butter the size of a walnut, 1 cupful hot water,
a pinch of salt, 1 teaspoonful "Foss' " vanilla

Boil 10 minutes, stirring constantly, until it is the consistency of molasses when tried in cold water. Pour on buttered tins, take a silver knife and stir back and forth until it sugars. When this takes place mark off in little squares and put away to cool.

EVELYN MCNALL.

CHOCOLATE FUDGE.

2½ cupfuls white sugar, 1½ cupfuls milk,
4 tablespoonfuls grated chocolate.

Put over fire and boil, stirring constantly, until it will harden instantly when dropped in cold water. Then add a small tablespoonful butter and 2 teaspoonfuls "Foss' " vanilla and 1 teaspoonful lemon extract. Set to harden on a buttered dish and when nearly cold cut in squares. EVELYN MCNALL.

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MAPLE BUTTERNUT CANDY.

One and one half pounds maple sugar, dissolve. Boil till wax in ball. Pour on a platter and let cool. Stir until it grains in firm ball; work in hands a few minutes. 3 pounds granulated sugar, 1 pint cream, 1 teaspoonful cream of tartar. Boil as above remove and put in the fondant and stir until it commences to grain. Add ½ pound crushed butternut meats; pour in buttered pans, cut in squares. FLOYD RICE.

PANOCHA.

1½ cupfuls brown or maple sugar,
½ or 1 cupful rich milk,
½ cupful granulated sugar,
small piece butter.

When done stir in any kind of nuts and seeded raisins, figs or dates are very good. Stir while boiling. E. A. ALLEN.

PEANUT BRITTLE.

6 cupfuls light molasses,
4 cupfuls water,
1 quart shelled peanuts.
4 cupfuls sugar,
1 teaspoonful soda (Arm and Hammer),

Add nuts when done, then soda, and beat well. Pour on buttered tins. MEDA RICE.

NUT CARAMELS.

2 cupfuls brown sugar,
1 cupful granulated sugar,
butter size of an egg.
1 cupful milk,
2 squares chocolate,

Cook until waxy then remove from fire; add nuts and beat until creamy. Turn into buttered tins and cut in squares.

ALICE BROWN.

POPCORN BALLS.

Four quarts popcorn from which hard kernels have been removed; 1 cupful molasses, ½ cupful sugar, ½ teaspoonful cream of tartar. Boil until brittle then add ½ teaspoonful soda (Arm and Hammer), 1 large tablespoonful butter. Pour over the corn hot and mix well. Wet hands in cold water and roll into balls.

MAUDE PARTRIDGE.

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ICE CREAM CANDY.

Two cupfuls granulated sugar, ½ cupful water, add ¼ teaspoonful cream of tartar, dissolved in a small quantity of water, as soon as it boils. Do not stir. Boil until the sugar hardens when dropped in cold water; add butter half the size of an egg just before taking from the stove. Pour into buttered tins and pull as hot as possible. Flavor to taste while pulling.

MAPLE PULLED CANDY.

One pint maple sugar, 1 tablespoonful vinegar, a little water. Butter size of an egg just before taking from the stove. Boil until it will harden in cold water, then pour into buttered tins and pull as soon as it is cool.

BUTTERNUT CANDY.

Two cupfuls maple sugar, 1 cupful thin cream or very rich milk, 1 cupful butternut meats. Boil sugar and cream, stirring constantly until done. It should be cooked until it forms a moderately hard ball in cold water. When done stir in the meats and pour into buttered tins.

PEANUT CANDY.

Two cupfuls granulated sugar put into a frying-pan without water. Place on a hot stove and stir until melted. Then stir in a cupful of peanuts without their skins. Pour into buttered tins. This makes a very hard candy. E. Z. Y.

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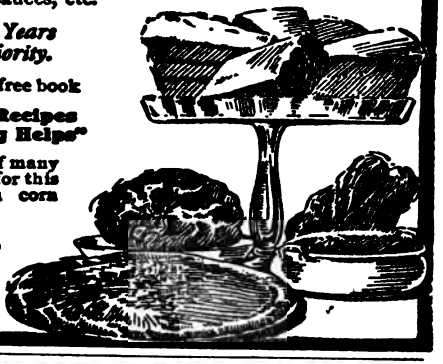

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